















THE ACTIVE WAY TO HEALTHIER-LOOKING SKIN

America's #1 Micellar Water To cleanse + remove make-up all-in-1!







- 14 Recipe Index
- 16 To Your Health
- 24 Star Spotlight
- 30 Editor's Letter
- 32 Calendar
- 34 You Asked
- 198 Great Shot!

In the Know

- 37 The Cookie Crumbles Discover a secret about the classic Toll House cookie recipe.
- **39 Food News •** Swap peppermint candy canes for savory chickenflavored ones.
- 44 How America Celebrates Christmas • Readers share their holiday traditions.
- 48 Star Kitchen Chef Ludo Lefebvre takes us inside his California kitchen.
- 55 In the Spirit Marcela Valladolid turns her San Diego home into a winter wonderland.
- 59 100 Gifts for Food Lovers Find the perfect present for everyone on your list.
- 80 How Tasteful! Spread some cheer with food-themed holiday cards.

Fun Cooking

- 83 Coal Play Rice Krispies Treats shaped like lumps of coal make for a funny stocking stuffer.
- 84 Eggnog for Breakfast! Try some eggnog-flavored dishes on Christmas morning.
- 94 Fried & True In honor of Hanukkah, we created five twists on homemade jelly doughnuts.
- 96 Biscotti for All Bake a big batch of Ina Garten's cherry-pistachio biscotti.
- 98 Which Side Are You On? Food Network fans choose: sweet or spicy mixed nuts.
- 100 Easy as 1-2-3 Turn just three ingredients into a delicious party appetizer.
- 103 Present Time These Iron Chefs' recipes make great gifts.

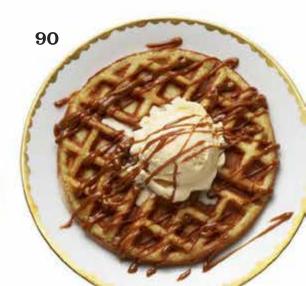
Weeknight Cooking

- 111 Weeknight Dinners Mix up your family meals this month.
- 138 Inside the Test Kitchen Our chefs share their best cooking tips.

Cover photograph by Ryan Dausch Food styling: Christine Albano



106









In Dubai

DINNER IS SERVED

in the most unusual places



From lunch prepared by Michelin-star chefs to dinner in the desert, delicious delights await you in Dubai. Book your flight today at emirates.com/us

Hello Tomorrow



Holiday Cooking

- **141** Baby, It's Cold! Serve a cranberry granita between dinner and dessert.
- 143 Build Your Own Holiday Feast Plan this year's menu: You'll find recipes for every course!
- **154** Let's Roll! We put a new spin on a classic Christmas dessert: the Yule log!
- **163 50 Peppermint Treats These** recipes are a dream come true for peppermint lovers!
- 166 Cookie Countdown Celebrate the season with 25 days of cookies.

On the Road

- **187** Here's the Story Book a stay in the house from A Christmas Story.
- 188 Christmas in Santa Fe This Southwestern city is a magical place around the holidays.
- 196 Alton's Coffee Crawl Take a tour of Alton Brown's favorite coffee shops across the country.

Contest

200 Color This Dish! • Enter this month's coloring contest.















Snow. Mobile.



The newly redesigned 2018 Subaru Outback® helps keep you going safely with confidence, even when the going gets snowy. Standard Symmetrical All-Wheel Drive + 32 mpg gets you deep into the snowscape, and makes winter just another season to fill with adventure. **Love. It's what makes a Subaru, a Subaru.**



Outback. Well-equipped at \$25,895!

Subaru and Outback are registered trademarks. *EPA-estimated highway fuel economy for 2018 Subaru Outback 2.5i models. Actual mileage may vary. †MSRP excludes destination and delivery charges, tax, title, and registration fees. Retailer sets actual price. Certain equipment may be required in specific states, which can modify your MSRP. See your retailer for details. 2018 Subaru Outback 2.5i Limited shown has an MSRP of \$34,780. Vehicle shown with accessory equipment.

Recipe Index





Eggnog Coffee Cake



Eggnog Overnight French Toast



Jelly-Filled Eggnog Scones



Eggnog Waffles à la Mode

SNACKS AND APPETIZERS



Mini Baked Brie Cups



Cinnamon-Ginger Nuts



Barbecue-Spiced Nuts



Three-Ingredient Apps



Butternut Squash-Spinach Tart



Shrimp Cocktail



Cocktail Meatballs



Whipped Ricotta with Raisins and Pine Nuts



Peppermint-White Chocolate Fudge page 163

Peppermint

MEAT. POULTRY AND EGGS



Cuban Beef-and-Potato Sandwiches



Shepherd's Pie **Baked Potatoes**



Standing Rib Roast with Stout-Mustard Jus



Pork and Green Bean Stir-Fry



Pork with Sweet-and-Sour Squash



Pork Loin Stuffed with **Dried Fruit**



Lamb with Lentil Salad



Slow-Cooker Chicken Curry



Chicken and Brussels Sprouts with Apple Cider Sauce



Chicken and Barley Soup



Orange-Cranberry Glazed Cornish Hens



Parmesan French Toast with Pancetta and Eggs



Snapper with Kale-Orange Salad



Salt-Baked Fish with Lemon-Olive Relish



Shrimp and Avocado



Creamy Orzo with Mushrooms



Baked Rigatoni with Swiss Chard and Sausage



Spicy Tofu and Vegetable

SIDE DISHES



Wild Rice with Pomegranate Seeds



Green Beans with Fennel



Turmeric Mashed Cauliflower



Carrot and Parsnip Ribbons



Wheat Berries with Roasted Beets and Carrots



Crispy Fried Potatoes



Lemon-Pepper Parmesan Asparagus



Herbed Yorkshire Pudding



EDIBLE GIFTS



Pickled Baby Beets



Marinated Olives



Roasted Braeburn Apple Jam



Beef Jerky



Dry Rub

DRINKS AND DESSERTS



Aperol Manhattans



Cucumber-Elderflower Sparklers



Pomegranate French Martinis



Tangerine-Celery Collins



Cranberry Granitas



Rice Krispies Treats Coal



Jelly Doughnuts Five Ways



Cherry Pistachio Biscotti



Hot Cocoa Cake Roll



Coconut-Red Currant Cake Roll



Lemon-Vanilla Cake Roll



Gingerbread Cake Roll



FIND THESE HOLIDAY RECIPES ON PAGE 163.



• PLUS: 25 HOLIDAY COOKIES! SEE PAGE 166.

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



SNAPPER WITH KALE-ORANGE SALAD **PAGE 112**

CALORIES: 410



CHICKEN AND **BARLEY SOUP PAGE 130**

........ CALORIES: 390



PORK WITH SWEET-AND-SOUR SOUASH PAGE 134

...... CALORIES: 460



SPICY TOFU AND VEGETABLE LO MEIN PAGE 134

........ CALORIES: 440



THINK FAST

There may be a way to keep your brain as fresh as it was years ago. A recent study from the University of Illinois suggests that lutein, a nutrient found in leafy green vegetables, avocados and eggs, might help slow cognitive decline. Make it your New Year's resolution to get more of the nutrient. The rigatoni with Swiss chard on page 124 is a good start!

CHEERS!

A holiday happy hour could actually be good for your health: New research connects

> moderate alcohol consumptionparticularly of wine-with a reduced risk of diabetes. The study, which reviewed data from more than 70.000 participants, showed that those who drank anv kind of alcohol three to four times per week had about a 30 percent lower risk of developing diabetes compared with those who drank fewer than one time a week. But moderation is key: Researchers found that women who consumed liquor more than seven times per week had a significantly higher

Your skin needs protection from the sun even in winter—and a good dinner can help with that! An Israeli researcher says that a Mediterranean-style diet rich in omega-3 fatty acids and antioxidants may help prevent skin erythema, a redness that results from sun exposure. The researcher notes that olive oil, fish, whole grains, beans, fruits and vegetables are the most beneficial. Get your fill with these recipes.

Whole Grains
Wild Rice with
Pomegranate Seeds (page 136)

Weggies
Carrot and Parsnip Ribbons (page 137)

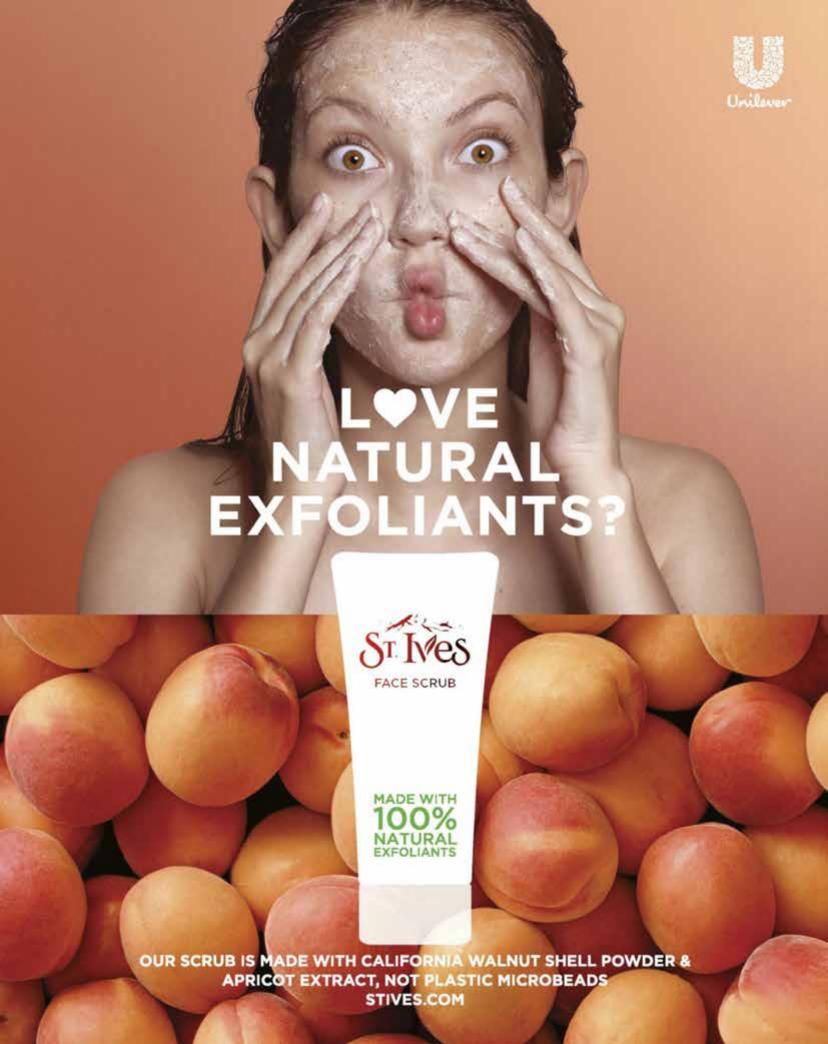
Relish (page 151)







risk of diabetes.



Star Search

Find your favorite Food Network celebs in this issue.

We asked the stars: What's your favorite Christmas cookie?

CHRISTMAS BELLS-THEY'RE GINGERBREADISH COOKIES WITH A BUTTERY PECAN FILLING.'



Valerie Bertinelli Valerie's Home Cooking; Kids Baking Championship pg. 34



Alton Brown Iron Chef America; Iron Chef Showdown; Good Eats (on Cooking Channel) pg. 196



Maneet Chauhan Chopped; Chopped Junior pg. 34

"I'M A SIMPLE SUGAR COOKIE GUY. A COUPLE DOZEN OF THOSE AND A DOUBLE ESPRESSO AND I'M GOOD TO GO."



Scott Conant Chopped; Chopped After Hours; Chopped Junior pg. 34



Bobby Flay Beat Bobby Flay; The Bobby and Damaris Show; Food Network Star; Iron Chef America; Iron Chef Showdown; Brunch @ Bobby's (on Cooking Channel) pg. 108



Jose Garces Iron Chef Gauntlet; Iron Chef Showdown pg. 103



Ina Garten Barefoot Contessa pg. 96



Duff Goldman Kids Baking Championship; Holiday Baking Championship pg. 34



Alex Guarnaschelli Iron Chef America; Iron Chef Showdown; Chopped; Chopped After Hours; Chopped Junior pg. 106



Stephanie Izard Iron Chef Gauntlet; Iron Chef Showdown pg. 104



Ludo Lefebvre Iron Chef Gauntlet pg. 48



Michael Symon Iron Chef America; Iron Chef Gauntlet; Iron Chef Showdown pg. 108



Marcela Valladolid Best Baker in America pgs. 34, 55



Trisha Yearwood Trisha's Southern Kitchen pg. 24

"MY FAVORITE ARE POLVORÓNES-MEXICAN SHORTBREAD COOKIES, OFTEN MADE WITH NUTS."

NO LONGER

FROZEN IN TIME



With a unique combination of innovative features like a dual icemaker with Cocktail Ice, Dacor Modernist Refrigeration is a next-generation creative tool designed to transform the kitchen into a stage for imagination, experimentation and play. For the full experience, visit DACOR.COM.

LET THE SHOW BEGIN



ADVERTISEMENT

ALL THAT STANDS BETWEEN WINNING AND LOSING... IS AN IRON CHEF!

ALTON BROWN

THE CHAIRMAN

SHOWDOWN

WEDNESDAYS 9/8c food



PROMOTION

FOOD NETWORK MAGAZINE'S

TASTE® TRAVEL,

TRAVEL WITH THE BEST

PLANNING A TRIP? CAN'T DECIDE WHERE TO TRAVEL?

Check out Food Network
Magazine's one-stop resource
for the latest scoop on featured
travel destinations, resorts,
cruises and more!

TRAVEL.FOODNETMAG.COM

ATLANTA'S COOKING: COME SIT AT OUR TABLE!

In Atlanta, chef-run restaurants dish up modern American cuisine in strikingly beautiful spaces, often dishing out a down-home feel. Among the cutting-edge eateries located in this unique neighborhood are cozy diners, cafés and bistros that welcome diners with open arms.

atlanta.net

OF GEORGIA

Georgia is known as "The Peach State", yet there are numerous other crops across the state that make Georgia a truly flavorful destination. Plan your culinary exploration by visiting **ExploreGeorgia.org.**

P ECLECTIC FOOD TELLS SOUTHERN STORIES

Let the flavor of Augusta guide you to new and exciting places. Savor the flavors, smell the aromas and make new memories. Tasty, tangy, spicy, sweet. Have a seat and enjoy the food. **visitaugusta.com**

V ESCAPE TO ATHENS

The vibrant college town of Athens, Georgia, is one of the South's freshest culinary and cultural hot spots. Tour a brewery, dine with a James Beard-winning chef, then stay out late for the live music! VisitAthensGA.com/food

HANDCRAFT THE PERFECT WEEKEND

Thomasville effortlessly blends the taste and traditions of long loved southern favorites with an unexpected contemporary twist. The unique combination of warm weather and rolling red hills make Thomasville the must-visit destination for those who relish a delectable experience. thomasvillega.com

GETAWAY TO SAVANNAH!

Draped in Spanish moss and bursting with natural beauty,
Savannah is a fantastic getaway. Warm temperatures
welcome visitors who come to enjoy art, architecture, coastal
cuisine and Savannah's quirky culture. Book your trip at
VisitSavannah.com today.

SAVOR GEORGIA'S GOLDEN ISLES

From waters teeming with fresh coastal seafood to triedand-true culinary traditions upheld by local chefs, Georgia's Golden Isles proudly boasts a flavorful food scene that keeps visitors coming back for seconds again and again. Goldenisles.com

THE GREAT STATE OF TEXAS

Texas_it's like a whole other country that's miles away from ordinary. Explore like a local with our #TexasToDo Films and #TexasToDo Gallery at TravelTexas.com.

GREENVILLE, SC: YEAH, THAT GREENVILLE

Home to more than 600 restaurants, Southern Living calls Greenville, South Carolina one of the "South's Tastiest Towns." Discover diverse cuisines ranging from traditional to downright eclectic—all you have to do is pull up a plate. VisitGreenvilleSC.com

♥ CHARLESTON'SCELEBRATED FLAVORS

Experience the area's rich flavors through the lens of award-winning chefs, winemakers, storytellers, farmers and artisans at the Charleston Wine + Food Festival.

Join us February 28-March 4, 2018. Your culinary adventure awaits! ExploreCharleston.com

NEW MEXICO TRUE

In the Land of Enchantment, sunny days meet chile nights.

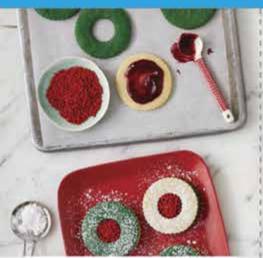
Discover the chile capital of the world with an adventure that feeds the soul. Explore more at NewMexico.org.

Reynolds KITCHENS presents

HOLIDAY HAPPINESS

Bake up festive holiday treats with recipes that let you deck your creations in joyful red accents. Use new *ReynoldsKITCHENS™ Parchment Paper with SmartGrid®* to take the guesswork out of baking. The built-in gridlines make it easy to cut the sheet to fit your pan size and evenly space your cookies for better baking, every time.

FOR MORE DELICIOUS RECIPE IDEAS, VISIT REYNOLDSKITCHENS.COM.

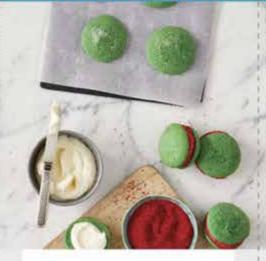


Two-Tone Linzer Wreaths

ACTIVE: 1 HOUR • TOTAL: 1 HOUR, 40 MINUTES

MAKES 20 LINZER COOKIES

- 1/2 cup sliced blanched almonds
- 3/4 cup sugar, divided
- 2 sticks unsalted butter, at room temperature
- ½ teaspoon salt
- 1 teaspoon each, vanilla and almond extracts
- 1 large egg, at room temperature
- $2 \ensuremath{\slash}\xspace_2$ cups all-purpose flour, divided
- 6–8 drops green food-coloring gel
- 1/2 cup seedless raspberry jam, or favorite flavor
- 1/4 cup powdered sugar, optional
- 3 tablespoons red sprinkles/jimmies
- 1 In food processor, process almonds and ¼ cup sugar until fine. In bowl of electric mixer, beat remaining sugar with butter until light. Beat in salt, extracts and egg. Beat in almond-sugar. Transfer half of mixture to a second bowl. Add 1¼ cup flour to each. Add green gel to one bowl. Mix both until smooth. Place each dough between two sheets of parchment paper. Roll each dough to ¼-inch thick. Freeze until firm, 10 minutes.
- 2 Preheat oven to 350°. Line 2 baking sheets with *Reynolds*KITCHENS™ Parchment Paper with SmartGrid™. From one sheet of dough, cut 3-inch rounds with scallop-edged cutter. Use a 1½-inch rounds cutter to cut centers from half the rounds. Place solid rounds and rings on parchment-lined baking sheet. Freeze 5 minutes. Assemble scraps and re-roll between parchment and freeze. Cut and chill in same manner. Repeat with remaining dough. Bake 11–13 minutes, do not brown tops. Cool on sheets 5 minutes. Transfer parchment paper with cookies to wire rack. Use fresh parchment to bake remaining cookies.
- 3 Turn over solid rounds. Spread 1 teaspoon jam onto each. If desired, dust rings with powdered sugar. Place opposite-color rings over rounds, on top of jam. Spoon ½ teaspoon red sprinkles into each cutout over the jam.



Minty Green and Red Whoopie Pies

ACTIVE: 45 MINUTES • TOTAL: 1 HOUR, 20 MINUTES

MAKES 18 WHOOPIE PIES

- 1 cup fresh mint leaves, packed
- cup sugar, plus more for tops of cookies
- 3/4 cup unsalted butter, at room temperature
- 1 teaspoon kosher salt
- 1 teaspoon each, vanilla and mint extracts
- 2 large eggs, at room temperature
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- ½ cup milk, at room temperature
- 4-8 drops green food-coloring gel
- 2 cups powdered sugar
- 4 tablespoons unsalted butter, at room temperature
- 3 tablespoons heavy cream
- 1/2 teaspoon salt
- 1 tablespoon mint extract
- 3 tablespoons red sanding sugar
- Preheat oven to 400°. Line baking sheet with ReynoldsKITCHENS™ Parchment Paper with SmartGrid*. In food processor, process mint and sugar finely. In electric mixer, beat butter, salt, extracts and mint-sugar until fluffy. Beat in eggs. Mix flour and baking powder; add alternately with milk and 4 or more drops gel.
- 2 Using a 1-ounce scoop, scoop rounded mounds dough onto parchment, 2 inches apart. Grease the flat bottom of a cup or glass; dip in sugar. Press lightly onto mounds to flatten top. Re-dip in sugar for each. Bake 7–8 minutes until just done; do not brown. Cool on sheet 5 minutes. Transfer parchment paper with cookies to wire rack. Bake remaining dough on fresh sheets of parchment paper.
- 3 Beat powdered sugar, butter, heavy cream, salt and extract in bowl of mixer until light. Scoop 1 level ounce of filling onto the bottom of a cookie and top with a second cookie; press to expand filling to the edge. Roll edge in sanding sugar. Repeat with remaining cookies.

Red-Framed Marble Cookies

ACTIVE: 45 MINUTES • TOTAL: 3 HOURS, 45 MINUTES MAKES 48 COOKIES

- 2 sticks unsalted butter, at room temperature
- 1½ cups sugai
- 3/4 teaspoon kosher salt
- 1 tablespoon vanilla extract
- eggs, plus 1 egg yolk, at room temperature (reserve & refrigerate egg white for icing)
- 3³/₄ cups all-purpose flour
- ½ cup cocoa powder
- 2 tablespoons cornstarch
- 2 tablespoons milk or cream
- 1 cup powdered sugar, plus more if needed
- 16-20 drops red food-coloring gel
- 1 cup red nonpareils
- ① With electric mixer, beat butter and sugar to light. Beat in salt, extract, eggs and yolk. Add flour and beat until just blended. Transfer half the dough to a 15-by-18-inch sheet of *ReynoldsKITCHENS™* Parchment Paper with SmartGrid®. Top with second sheet of parchment. Roll to ¼ inch thick.
- 2 To remaining dough, add cocoa, cornstarch and milk; beat until smooth. Place between 2 sheets of parchment and roll as with vanilla dough. Remove top sheets of parchment. Invert chocolate dough on top of vanilla, no need to be even. Remove top parchment. Roll doughs into a log; twist and fold over to create marbling. Re-shape into a log, 15 x 2½ inches. Wrap in parchment; chill 1–2 hours.
- 3 Preheat oven to 350°. Line a baking sheet with ReynoldsKITCHENS Parchment Paper with SmartGrid. Slice log into ¼-inch-thick rounds; place on parchment, 1 inch apart. Bake 12–13 minutes until set, do not brown. Cool on sheet 5 minutes. Transfer parchment paper with cookies to wire rack. Bake remaining dough on fresh sheets of parchment paper.
- 4 Whisk reserved egg white until foamy. Add powdered sugar and red gel; whisk well. Roll edges of cookies in red icing; roll iced edges in nonparells. Place on clean parchment paper to let icing set, 30–40 minutes.





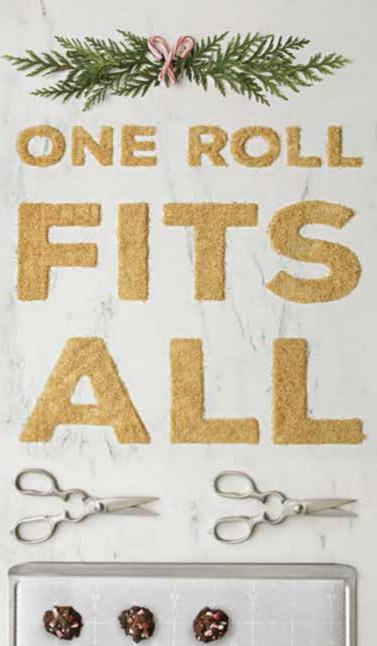




Say hello to your new holiday baking go-to. The gridlines make it easy to cut your sheet to fit any pan size and space out your cookies just right.









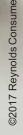














Holiday tunes

"My husband and I released our own Christmas duet album last year, so that's playing in our home during the holidays. I mix it up with classic Dean Martin, Frank Sinatra and my favorite Christmas record of all time, A Charlie Brown Christmas." \$10; amazon.com

Kitchen companion

"I can't live without my KitchenAid mixer. It makes mixing cakes, brownies and even meatloaf quick and easy. It's my customary wedding gift, too." Artisan Series 5 Quart Tilt-Head



Hair heroes

"My hair is straight and fine, so I use a dry finishing spray by L'Oréal to give it texture. It's a miracle product! Then I use a oneinch barrel curling iron for loose waves, or if I want extra body, I use good oldfashioned Velcro rollers." L'Oréal Professionnel Tecni.Art Wild Stylers Next Day Hair Texturizing Spray, \$28; ulta.com





Flattering jeans "I like Kut from the Kloth's straight-leg jeans because they fit my curves and the waistline hits at just the right spot. They're Goldilocks jeans!" Stevie straight-leg jeans, \$89; kutfromthekloth.com



Cool carryall

"Any bag I buy has to have several compartments and fit on my shoulder without constantly slipping off. I'm a big fan of Coach bags." Edie Shoulder Bag 31, \$350; coach.com



Beauty bargains

"Two of my most frequent beauty buys are from the drugstore: Ardeli's Demi Wispies false eyelashes, which I wear all the time on the road, and T.N. Dickinson's witch hazel pads. I use them every day after washing my face with soap and water." Witch hazel cleansing pads, \$4; Walgreens stores

Trisha Yearwood

The Food Network star and country singer tells us about a few of her favorite things.



Essential

gloss"My go-to lip gloss is the plumping polish by Buxom. I love that there are so many colorsincluding one with my nickname, Trixie." Full-On Lip Polish, \$20; buxomcosmetics.com



EDITOR IN CHIEF

Maile Carpenter

Creative Director Deirdre Koribanick Executive Editor Liz Sgroi Managing Editor Robb Riedel Photo Director Alice Albert

EDITORIAL

Deputy Editor Jessica Dodell-Feder

Special Projects Editor Pamela Mitchell

Features Editor Erica Cohen Finamore

Senior Editor Ariana Phillips Tessier

Associate Editor Alexandra Leshner

Online Editor T.K. Brady **Assistant Editors** Lauren Masur. Ana Rocha

> **Editorial Assistant** Francesca Cocchi

ART

Art Director Ian Doherty **Deputy Art Director**

Steven Barbeau Associate Art Director Rachel Keaveny

Assistant Art Director Giuliana Beall

Digital Imaging Specialist Ruth Vázquez

PHOTOGRAPHY

Photo Editor Kathleen E. Bednarek

Associate Photo Editor **Brendan Gauthier**

Assistant Photo Editor Kathryn Draper

COPY

Copy Chief Chris Jagger Research Chief Katherine Wessling Copy Editor David Cobb Craig

FOOD NETWORK KITCHEN

Executive Chef. Vice President Culinary Production Robert Bleifer

Executive Culinary Producer Jill Novatt

Test Kitchen Manager Stephen Jackson

Recipe Developers Melissa Gaman, Young Sun Huh, Alexis Pisciotta, Amy Stevenson

Recipe Developer/Nutritionist Leah Brickley

Recipe Tester Amanda Neal

Intern Stevie Stewart

Published by Hearst Communications, Inc., a unit of Hearst Corporation 300 West 57th Street New York, NY 10019

President & Chief Executive Officer Steven R. Swartz

Chairman William R. Hearst III

Executive Vice Chairman Frank A. Bennack, Jr.

Secretary Catherine A. Bostron

Treasurer Carlton Charles

HEARST MAGAZINES DIVISION

President David Carey

President, Marketing & Publishing Director Michael Clinton

President, Digital Media Troy Young

Chief Content Officer Joanna Coles

Senior Vice President, Chief Financial Officer Debi Chirichella

Publishing Consultants Gilbert C. Maurer, Mark F. Miller

Editorial Offices

300 West 57th Street, 35th Floor New York, NY 10019 foodnetwork.com/magazine PRINTED IN THE USA

SCRIPPS NETWORKS

Chief Programming, Content & Brand Officer Kathleen Finch

Senior Vice President & General Manager, Consumer Products Ron Feinbaum

Senior Vice President, Network Marketing & Creative Services Shannon Driver



VICE PRESIDENT, PUBLISHER & CHIEF REVENUE OFFICER

Vicki L. Wellington

Associate Publisher, Marketing Peggy Mansfield

Associate Publisher Wendy Nanus

General Manager Salvatore Del Giudice

Executive Director, Consumer Marketing Jocelyn Forman

ADVERTISING

NEW YORK Executive **Account Directors** Diane Anderson, 212-484-1459 Shelley Cohn, 212-484-1452 Lynn Ruane, 212-484-1444 Stacy J. Walker, 212-484-1463

Business Manager Celeste Chun

Sales & Marketing Coordinator Andrew Maitner

Executive Assistant to the Publisher and Associate Publisher Heath Owens

Sales Assistant Jessica Molinari

MIDWEST Advertising Director Amy Mehlbaum, 312-964-4917

Executive Account Directors

Hillary Morse 312-964-4953 Pam Thompson, 312-964-4942

Sales Assistant Madeline Terrell, 312-964-4967

LOS ANGELES

Clemmy Closson, Director, 310-664-2869 Madison Brock Advertising Sales Assistant, 310-664-2912

TEXAS Wisdom Media Jennifer Walker, Lynn Wisdom 214-526-3800

PACIFIC NORTHWEST Poppy Media Meghan Tuohey, 415-990-2825

> SOUTHEAST, MEXICO & TRAVEL DIRECTOR McDonnell Media, Inc. Erin McDonnell, 888-410-5220

> > **DETROIT** Claudia A. Wehrle, 248-614-6150

NEW ENGLAND Diane Anderson, 212-484-1459

HAWAII

Lola A. Cohen, Account Manager, 808-282-1322

HEARST DIRECT MEDIA Christine L. Hall, VP

Gina Fyfe, Account Manager, 212-649-2934

ADVERTISING PRODUCTION

Group Production Director Chuck Lodato Group Production Manager Julie Bosco Premedia Manager Yuen Wai Chow

MARKETING

Executive Director, Marketing Solutions Barrie Oringer

Director, Marketing Solutions Rose Tilson

> Associate Directors Marketing Solutions Kirsten Cheney, Steven C. Marinos

Director, Marketing Research Moira Smith

Corporate Research Manager Emma Chapman

CREATIVE SERVICES

Creative Director Kevin Longo

Art Directors Jonathan Alvis, Ilene Singer

PUBLIC RELATIONS

Executive Director of Public Relations Nathan Christopher

Senior Manager of Public Relations Jillian Sanders

SUBSCRIPTIONS

Please contact customer service at service.foodnetworkmag.com or write to: Customer Service Department Food Network Magazine PO Box 6000 Harlan, IA 51593 Or call toll-free: 866-587-4653

Food Network Magazine and the Food Network Magazine logo and any other marks are trademarks of Food Network Magazine, LLC. "Food Network," the Food Network logo are the registered trademarks of Television Food Network, G.P. and are used under license. All rights reserved



SPICE UP YOUR HOLIDAY LOOKS FOR LESS

The holidays have arrived and we know your schedule is probably packed with a slew of invites and hosting a few parties of your own. Don't lean on last year's picks, dress to impress and ring in the holidays with savings!

CASUAL OFFICE BASH

Pair classic with a touch of edgy for a one-of-a-kind and unexpected office appropriate party style.



Gayle Bow Sweater

Express

Factory

Outlet Double Strap Jumpsuit Pandora Luminous Leaves Rings

COCKTAIL PARTY

Combine whimsical, flirty and eclectic for a shimmery spin on a classic duo.



Metallic Mesh Floral Jacket

Soks Fifth Avenue OFF 51H Metallic Pleated Skirt

Abercromble 8. Fitch Rayon Tie Blouse

My secret for scoring glam looks for every holiday occasion? Tanger Outlets! Trust me, you don't have to max out your holiday budget. Mix and match a few key pieces to get you through wherever the holidays take you.

SARA #TANGERMILLENNIAL

More style & savings tips at TangerLife.com



Rock this holiday look and own the season's hottest fiery color with more confidence and savings.

Tanger Outlets



Shop Outlets. Shop Tanger.

TangerOutlets





Load what you want, how you want.

The quietest dishwasher brand* in the U.S. now features the MyWay™ rack, offering the industry's largest 3rd rack loading capacity.**

 Based on an average of sound ratings of 24" Full Size Stainless Steel Tub dishwashers contained in major brands websites. Major brands defind as TraQline Top 5 Market Share December 2016.
 Vs. major brands with 3rd rack. Major brands defined as TraQline Top 5 Market Share March 2017.

© 2017 BSH Home Appliances Corporation. www.bosch-home.com/us/dishwashers



SUN TUE **WED** FRI SAT MON THU Kick off the month with hot cocoa December muffins: Make a chocolate cake mix; add 3 cups mini marshmallows divide among lined muffin cups and bake. 4 5 6 7 Holiday movie night! Make a retro Prohibition ended on this day in 1933. Mix up a classic Bee's snack: Toss 2 cups oyster crackers with melted butter Knees cocktail: Go to foodnetwork .com/beesknees. 14 **15** Happy birthday, Bobby Flay! Hanukkah begins Ten days until Trim some edible tonight! Make Christmas! Infuse trees this weekend: homemade gelt: vodka for friends: Add 3 tablespoons sugar and wide Make Rice Krispies Pour a few Treats, dyeing the marshmallows teaspoons melted noliday gifts. strips of lemon zest chocolate into green. Press into a to 1 liter vodka. Shake and let sit at gold-foil muffin round pan; cut into liners. Let set; wedges and add least 3 days. wrap in the liners. sticks. Decorate. 22 23 17 20 Watch the Pioneer Woman Ree Drummond judge /lix 2 cups thawed rozen Tater Tots, 1/4 cup pastina in 1 cup boiling water 4 minutes; do not the Christmas Cookie Challenge finale tonight at ¼ cup flour; form into patties. Cook in oil until golden. drain. Stir in 1 egg, ½ cup parmesan, 10 p.m. ET. 28 Merry Christmas! Get ready for 2018 Turn leftover Make a Santa hat candy canes into with a spice cabinet for silver dollar pancakes: Top a stack with a circle clean-out: Refresh any ground spices a sweet treat: morning: Dip the rims in melted Check out the bonus recipe that are more than booklet on of whipped cream, two years old then in holiday nonpareils. Let set in the fridge. and any whole spices more than page 163. and a dot of whipped cream. four years old. Put a twist on the Spanish tradition of eating grapes at midnight: Freeze them

and drop into champagne!







TO SPICE UP THIS CLASSIC:

Mix gingerbread spice into melted butter and marshmallows!

Three easy steps to holiday magic.

- Make a pan of Rice Krispies Treats.
 Shape with cookie cutters or your hands.
 Decorate with frosting and candy.



https://www.pinterest.com/ricekrispiesusa



HOW MANY WAYS CAN YOU SNAP, CRACKLE, POP?

You Asked..

Food Network stars answer your burning questions.



Marcela,

I love roasting and stuffing poblanos, but when I try to remove the seeds I manale the peppers, making them hard to fill. Help! Alessandra Delfico

Miami

It's all in how you char the peppers: If you overcook them, the flesh will be too tender and removing the seeds will be difficult. Under-charring the peppers so they still have a little bite is better. Then slice vertically down the length of each pepper and make a crosswise slice across the top. Gently open the flaps and scoop out the seeds with a spoon.

-Marcela Valladolid

Have a Food Network



Scott, what's the secret to perfectly round meatballs? Mine get lopsided when I cook them.

> Julia Morse Kaneohe, HI

When you're browning meatballs, keep them moving in the pan; roll them around every 30 seconds or so. This prevents the meatballs from settling on one side, so they'll stay nice and round.

-Scott Conant



Valerie, how can I keep my lasagna from becoming too mushy or too dry?

> **Judy Saegert** via Facebook

My mom made lasagna all the time when I was growing up, and it's the very first thing I learned to cook. In my go-to recipe (foodnetwork.com/ valerieslasagna) I use no-boil noodles, which always come out perfectly al dente, never mushy. If your lasagna is too dry, you probably need to add more bolognese or red sauce before cooking; I always make extra sauce just to be safe.





Duff, I've never been able to make a successful croquembouche. Any tips?

> Igraa Naseer via Facebook

Try using a mold as the base for your croquembouche: You can buy a reusable metal mold at a baking-supply store, or take a big flexible piece of cardboard, roll it into a cone, cover it with parchment paper and stick the cream puffs to it using caramel. (My recipe is at foodnetwork.com/ duffscroquembouche.) Just make sure to stack the puffs tightly so vou can't see the mold underneath.

-Duff Goldman



Maneet, when it comes to making Indian food at home, I'm totally lost. What dish should I tackle first? Carolina Johnson via Facebook

Indian cuisine is all about spices, and an easy way to experiment with Indian flavors is by making kebabs: Marinate chicken pieces overnight in plain yogurt, ground ginger, garlic paste, salt, pepper, garam masala (an Indian spice blend) and cilantro leaves. then thread the chicken onto skewers and cook in the oven or on the grill.

-Maneet Chauhan



The content of all submissions (including letters, recipes and photographs) should be original and becomes property of Food Network Magazine, which reserves the right to republish and edit all correspondence received. By making a submission, you guarantee that you possess all necessary rights to grant the material to Food Network Magazine

Alex ANSWERS...

Food Network star Alex Guarnaschelli answers your questions.



Alex, I enjoy cooking and baking, but always seem to make the same "safe" dishes. Any advice on how to get out of my comfort zone in the kitchen?

For me, the delicious crunch of a nut is the only inspiration I need. You can check out some of these unique recipes I created using Fisher* pecans, walnuts and almonds at fishernuts.com to get your juices flowing. I promise they will inspire you to come out of your shell in the kitchen. You can do it!

—Alex Guarnaschelli



Alex, I'm a vegetarian but am looking for interesting dishes that are meat-free but still have a hearty feel to them. Any ideas?

I've got tons! But the most important thing to remember when it comes to meat-free recipes is always use nuts. They add the same richness that a meat usually does but take it a step further. The crunch and texture make recipes even better. I promise.

-Alex Guarnaschelli



Alex, I'm hosting the holidays for the first time ever and want to make a lasting impression on my guests. Any advice?

Absolutely! Some of the most memorable dishes I've made are made with Fisher* nuts. There are just so many possibilities with the texture, crunch and rich flavor of pecans, walnuts and almonds that can wow your guests' taste buds. Now get cookin'.

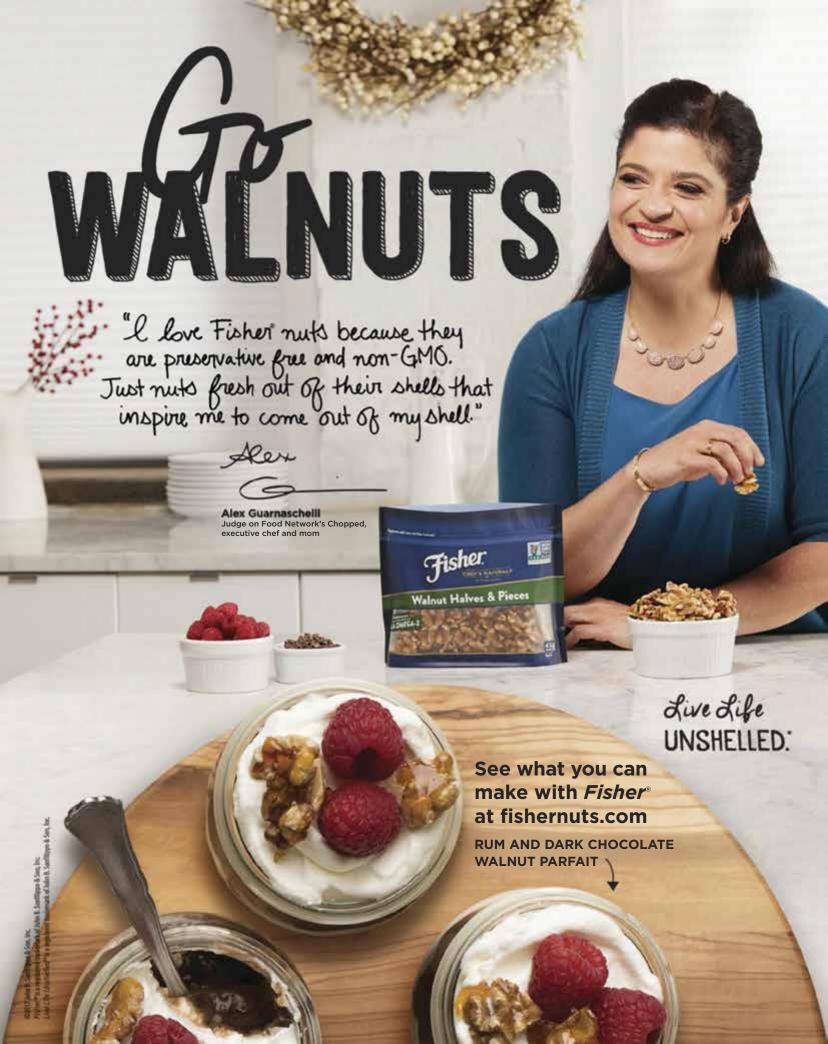
—Alex Guarnaschelli

Natural Sliced Almonds



SEE WHAT YOU CAN MAKE AT FISHERNUTS.COM

due dife UNSHELLED:





The Cookie Crumbles

One of the creators of the best-known chocolate chip cookie on earth—the Toll House cookie—actually used a different recipe! The cookie's inventor, Ruth Graves Wakefield, and her chief baker, Sue Brides, first made the recipe nearly 80 years ago at the Toll House Inn in Whitman, MA. But recently, Sue's daughter Peg Gaquin revealed that her mom's handwritten version called for shortening instead of butter and slightly different measurements than the recipe listed on every bag of Nestlé morsels. Peg says wartime shortages were likely the reason, as shortening was easier to get than butter at the time.



Switch to GEICO and save money for the things you love.

Maybe it's a serving of sturgeon roe. Or a few ounces of white truffle. Amazing food is what you love - and it doesn't come cheap. So switch to GEICO, because you could save 15% or more on car insurance. And that would help make the things you love that much easier to get.



geico.com | 1-800-947-AUTO (2886) |

local office

THE LEFTOVER **BAGELS WERE** DONATED TO LOCAL SHELTERS.

Mega Menorah

Bethesda, MD, has a tradition of hosting Hanukkah celebrations of epic proportions. Last year the city's Chabad constructed a 10-foot menorah out of 400 assorted bagels from local shop Goldberg's New York Bagels, and this year members voted to make a giant "Chocolate-Norah." Stop by on December 17 to see it-and get a taste: The Chabad is giving away chocolate to anyone who visits. shalomchabad.com

CHICKEN

Mint isn't for everyone—so the novelty company Archie McPhee is making sure candy canes come in plenty of other options. New to the collection this year: coal (which actually tastes like smoky cinnamon) and rotisserie chicken. If those don't appeal, pickle. wasabi and bacon versions are still available from years past. \$5 for a box of six, mcphee.com







Over the Barrel

If you've ever thought about embarking on an ambitious nationwide food challenge, you should consider this cautionary tale: Wilma and Ray Yoder, both 81, have spent the past four decades trying to eat at every Cracker Barrel in the country, and this August they finally checked off their 645th—and final—location, in Tualatin, OR. The only problem: Since then, Cracker Barrel has opened three more restaurants. The Yoders say they're embracing the challenge. "We'll continue until Cracker Barrel wants us to stop!" Ray jokes.

......



LABEL CONSCIOUS

You can turn an ordinary bottle of wine into a custom gift by creating personalized to/from labels on joshcellars.com—and give back while you're at it: The winery is donating \$1 per label to Operation Gratitude, an organization that sends care packages to veterans, first responders, wounded heroes and US service members deployed overseas.

EIGHT IS ENOUGH

Take a different type of dreidel for a spin this year: Instead of clay, these emoji dreidel pops are made out of marzipan and come as a set of eightone for each night of Hanukkah. Dreidelmoji Marzipops, \$28 for eight;





SMALL BUT MIGHTY

America's obsession with tiny houses is growing-so much so that the cake-decorating company Wilton is downsizing its iconic prefab gingerbread house. The Chocolate Cookie Tiny House Kit comes with chocolate cookie panels, a pouch of icing "grout," a peppermint stick support beam and assorted candies to spruce up the place. Once assembled, the house measures 31/2 by 51/2 inches. \$8: amazon.com

Fruilcake Forever

Think that fruitcake from last Christmas is old? Think again: Explorers from the Antarctic Heritage Trust recently uncovered a loaf in Antarctica that's estimated to be more than 100 years old. According to the crew's artifacts manager. the cake seemed edible, aside from a slight rancid-butter smell. Apparently, subzero temperatures kept the cake well preserved—a sound argument for stashing yours in the freezer!



AND WILMA YODER: CRACKER BARREL OLD COUNTRY STORE. EMOJI DREIDEL POPS: RYAN DAUSCH. FRUITCAKE: GREG MARINO/STUDIO D.





ADD A LITTLE GOOD



IF A BROTH'S FIRST INGREDIENT IS WATER, YOU'RE NOT MAKING SOUP, YOU'RE BOILING VEGETABLES.

Some "other" brands start with water. We use rich, golden chicken stock. So when you're making soup, make it with 100% natural Swanson.

SWANSON. CHOOSE NATURAL.



HOW AMERICA

CELEBRAT CHRISTMAS

Food Network fans tell us about their holiday traditions.





chestnuts on an open fire (kudos to the 16% who have!)

Who needs Christmas linens?

ONLY **10%** SAY THEY PUT OUT HOLIDAY-THEMED PLACE MATS, AND ONLY 7% WEAR A HOLIDAY APRON



FAVORITE HOLIDAY FLAVOR













Home is where the holiday is...

say they've never been to a restaurant for Christmas dinner



% SAY THEY **WAKE UP BEFORE** SIX O'CLOCK ON **CHRISTMAS MORNING!**

CANDY CANES ARE FOR...

- 123 Eating
- 163 Hanging on my tree
- 59 Both
- 133 Neither



HOW DO YOU BUILD YOUR GINGERBREAD HOUSE?

13% from scratch 31% from a kit

56% don't make one

What's vour take on





Generations in the making. $[\mathsf{TRUE}]$

Chef David's Tewa Taco

Makes 6 tacos

Fry bread

- 4 cups fine-milled flour
- 1 tablespoon kosher salt
- 1 tablespoon baking powder
- 1/4 cup lard
- 2 cups water
- Additional lard for deep-frying

Toppings

- 3 pounds of ground beef
- 2 yellow onions, diced
- 3 cups stewed tomatoes
- 4 cups finely shredded cheddar-jack cheese
- 3 cups shredded romaine lettuce
- 1 1/2 cups fresh tomato, diced
- · Green chile and/or red chile sauce

DIRECTIONS

- To make the fry bread, combine the flour, salt, and baking powder in a stand mixer with a dough hook.
 Add the lard and mix for 2 minutes on medium. Add the water and continue mixing until the dough is combined.
- Form the dough into 6 separate balls, then let them sit in a warm place for an hour.
- 3. While the dough is sitting, sauté the ground beef, half of the chopped yellow onion, and the stewed tomatoes until the meat is cooked through.
- 4. Roll or hand-form each dough ball into a flat circle about 10 inches in diameter. To deep-fry the dough, heat a pot of lard to its smoking point. Drop each piece of dough into the lard, one at a time, and fry for about 4 seconds on each side, turning the dough at least 4 times in total, until the bread is fried a golden brown.
- Layer toppings on fry bread to taste: cooked ground beef, romaine, the remaining diced yellow onion, shredded cheese, diced tomato, and/or warmed chile sauce.

For more authentic New Mexican recipes, go to newmexico.org/recipes

NEW MEXICO Free
Adventure that Feeds the Soul. newmexico.org

AMERICA'S

FIRST CUISINE

A Q&A WITH CHOPPED 🔪 CONTESTANT DAVID RUIZ





DAVID RUIZ, executive chef at Pueblo Harvest Cafe in Albuquerque, is pioneering the next generation of New Mexican cuisine—"new Native American." New Mexico's native communities inspire him to bring local history and traditional ingredients to life on the plate.

WHAT'S UNIQUE ABOUT NATIVE AMERICAN CUISINE?

IS NATIVE AMERICAN CUISINE BECOMING POPULAR?

1 It's rich in tradition. There's a history with almost everything, from the fry bread to the stews. It takes a long time to develop flavors, it feeds off the land and really embodies the farm-to-table approach. New Mexican and Native American cross a lot. I think about how we can look at these cuisines in a different way. How do we pay homage and push it to a new level? I attempt to bring both styles together and elevate them.

Neah, we're starting to see a foodie crowd. Native American cuisine is the first cuisine of America. It was here first, and it's here to stay. It's going to be the next big trend, and only a couple of chefs in the country are doing it. People were initially a bit skeptical of Ethiopian and Vietnamese food, but now are embracing those cuisines.

HOW DO YOU DEVELOP NEW DISHES FOR YOUR MENU?

WHAT ARE SOME OF YOUR FAVORITE DISHES?

Pre immersed myself in the Indian Pueblo Cultural Center's archives, and I go to the feast days and observe different styles to modernize old techniques and medicines for new Native American cuisine. For example, chokecherries grow all over the state. They're used as snuff and to cure stomach allments. We started making jam out of them, and used them for our homemade barbecue sauce. Sumac was traditionally used for headaches, but we steep the berries and make a drink, sauces, and purees to smoke fish.

The Tewa taco is our version of the Indian frybread taco. Fry bread is a Native American staple. We top ours with pueblo beans, local ground beef, red or green chile, lettuce, cheese, diced tomatoes, and onion. We've won best fry-bread taco for the past 11 years. We also make Kool-aid pickles. At Cochiti Pueblo, the kids were running around with red hands and mouths. They take Kool-Aid powder and mix it with pickles for an incredible flavor. We thought they'd be even better fried in fresh blue corn. We're modernizing things native to the pueblos.

To learn more about the unique cuisine of New Mexico, visit NEWMEXICO.ORG/CUISINE.



Star Kitchen

French restaurateur and frequent Food Network guest Ludo Lefebvre shows us his California kitchen.

PHOTOGRAPHS BY JESSICA SAMPLE

Los Angeles chef Ludo Lefebvre closes his popular French restaurants (including Petit Trois and Trois Mec) for Christmas, but that doesn't mean he takes the day off. This year he'll be hosting a Christmas feast for 14 in the Sherman Oaks home he shares with his wife, Krissy, and twins Luca and Rêve, 6. "I just love to have people in my house," he says. "I grew up in France, and we had guests over every weekend—we eat, drink and take time to enjoy life." When Ludo renovated his home two years ago, he set out to create the perfect place for these gatherings, combining a tiny kitchen, living room and dining room into one big space. He installed both gas and induction cooktops, plus tons of warming drawers—ideal for his holiday feast. On the menu: French favorites like foie gras, turkey with mashed potatoes and chestnuts, and a bûche de Noël. "I have so many memories of Christmas in France," he says. "I really want to replicate that here for my family."





Want the Best of Both Worlds?



Experience the ultimate in versatility with the Cuisinart® Coffee Center,® featuring two coffeemakers in one space-saving appliance! Built to last, the single-serve heats up instantly and brews three serving sizes, comes with the HomeBarista® Reusable Filter Cup and is compatible with all K-Cup®* variety coffee, while the carafe brewer prepares 12 cups of coffee with options like adjustable brew strenath control, auto on and off and Brew Pause™ Featuring the legendary quality, design and functionality you expect from Cuisinart. Enjoy the best of both worlds with the new Cuisinart® Coffee Center®

Cuisinart

Amazon • Crate & Barrel Sur La Table • Williams-Sonoma



Follow us @Cuisinart cuisinart.com

Get the Look

Pick up some of Ludo's finds for your own kitchen.





He keeps fruit out on a tiered stand like this Carter 2-Tier Matte Black Fruit Basket. \$30; crateandbarrel.com



For baking projects, Ludo uses a heavy-duty **Breville Bakery Chef Stand Mixer.** \$400; brevilleusa.com



The chef picked up his black mortar and pestle on a trip to Tahiti; he uses it to crush fresh herbs for pesto. This Cole & Mason Granite Mortar and Pestle will do the job, too. \$40; surlatable.com

Ludo loves these Bend Goods Copper Barstools so much, he bought them for his restaurant Trois Mec. "They are so comfortable!" \$575; abchome.com



@foodnetmagpromo

news feed

foodnetmag.com



BETTER BAKING WITH STEVIA IN THE RAW®

Try baking with Stevia In The Raw this holiday season and reduce calories in your favorite recipes—up to 700 calories per every cup of sugar swapped with Stevia In The Raw Bakers Bag! It measures just like sugar, so no conversion necessary.



CHOCOLATE-ESPRESSO PIZZELLES

Reduce up to half the amount of sugar in this Chocolate-Espresso Pizzelle cookie made with Stevia In The Raw. Find this recipe and more at InTheRaw.com.





MATTE BLACK BY MOEN.

With clean, simple lines and a stunning finish, our Align® faucet in matte black adds a touch of elegance to any room, proving once again that black goes with everything. Explore more at moen.com/matteblack.

MOEN



COFFEE MADE SIMPLE

Simply add water to unlock the delicious taste and fresh-brewed aroma of TASTER'S CHOICE®. So easy to prepare, so hard to resist.



NESCAFE® AND TASTER'S CHOICE® ARE REGISTERED TRADEMARKS OF SOCIÉTÉ DES PRODUITS NESTLÉ S.A., VEVEY, SWITZERLAND.



MAKE THE HOLIDAYS HAPPY!

It's not just a fragrance; it's a sweet statement of what you wish for those you love. Give the gift of Clinique Happy™ perfume spray. A hint of fresh citrus, featuring ruby red grapefruit and bergamot, blends with soft floral notes of Hawaiian wedding flower and spring mimosa for a scent that's both playful and sensual.

Give a gift that gives a little more. Make someone Happy this holiday season.





Let's Get TOGETHER

The editors of Food Network Magazine and HGTV Magazine teamed up with IKEA this season to share their best tips for holiday entertaining: HGTV's experts set the scene, and of course we brought the food! Here's a sneak peek. For more great ideas, see the special pull-out entertaining guide in the December issue of HGTV Magazine.





Robb Riedel Managing Editor, Food Network Magazine

"Whenever I have friends over, I do a cheese board, but for the holidays, I try to up my game. This recipe combines my favorite elements of a cheese boardcreamy brie, sweet apricot preserves and crunchy pistachiosin one bite-size treat.'



MINI BAKED BRIE CUPS

Arrange **mini croustades** (mini pastry shells) on a baking sheet. Fill each with a cube of **brie cheese** (rind removed), then top each with ½ teaspoon **apricot preserves**. Bake in a 375° oven until bubbling, 5 to 10 minutes. Top with chopped **pistachios**.



MINI CROUSTADES

KRUSTADER

mini croustades, \$4



DINNER PLATEVARDAGEN plate
in dark gray, \$3



APRON IKEA 365+ apron, \$13







PLACE MAT
AVSIKTLIG
place mat, \$2

SIDE PLATE
AVSIKTLIG
dots plate, \$2.50



pretty ribbon.

CANDLESTICKS
FULLTALIG
candlesticks in black,
three for \$10

IN PARTNERSHIP WITH



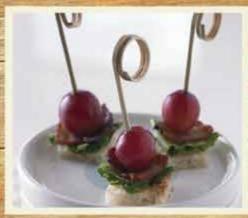


The holiday you want for your family can come at a price you love. Whether hosting your loved ones or your most important guest, you deserve a home that's affordable, functional, and makes everyone feel welcome.





Go with grapes from California for every delicious occasion





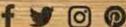




ANTIOXIDANTS

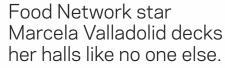








GrapesfromCalifornia.com



PHOTOGRAPHS BY CORAL VON ZUMWALT



t's about 65 degrees and sunny in San Diego at Christmastime, but inside Marcela Valladolid's house. it's a winter wonderland. Marcela goes all out for the holidays, decorating nearly every room with live garland, trees, and ornaments made by Mexican artisans—a nod to her heritage. Last Christmas, she and her fiancé, Philip, managed to go big even while she was nine months pregnant! Wall-to-wall holiday decorating is a tradition for Marcela: She remembers how festively her mom dressed up their house every Christmas when she and her two siblings were growing up in Tijuana. "She made sure everything for us was magical. I want my kids [Fausto, 13, David, 2, and Anna, 1] to remember everything—the fireplace, the cutouts on the mantel," she says. "For me, it's about creating those memories for them now."



MANTEL ART Marcela's 2-year-old, David,

Marcela's 2-year-old, David, could spend hours staring at the Mexican village cutout that adorns the dining room mantel. She commissioned it from an architect friend in Mexico.



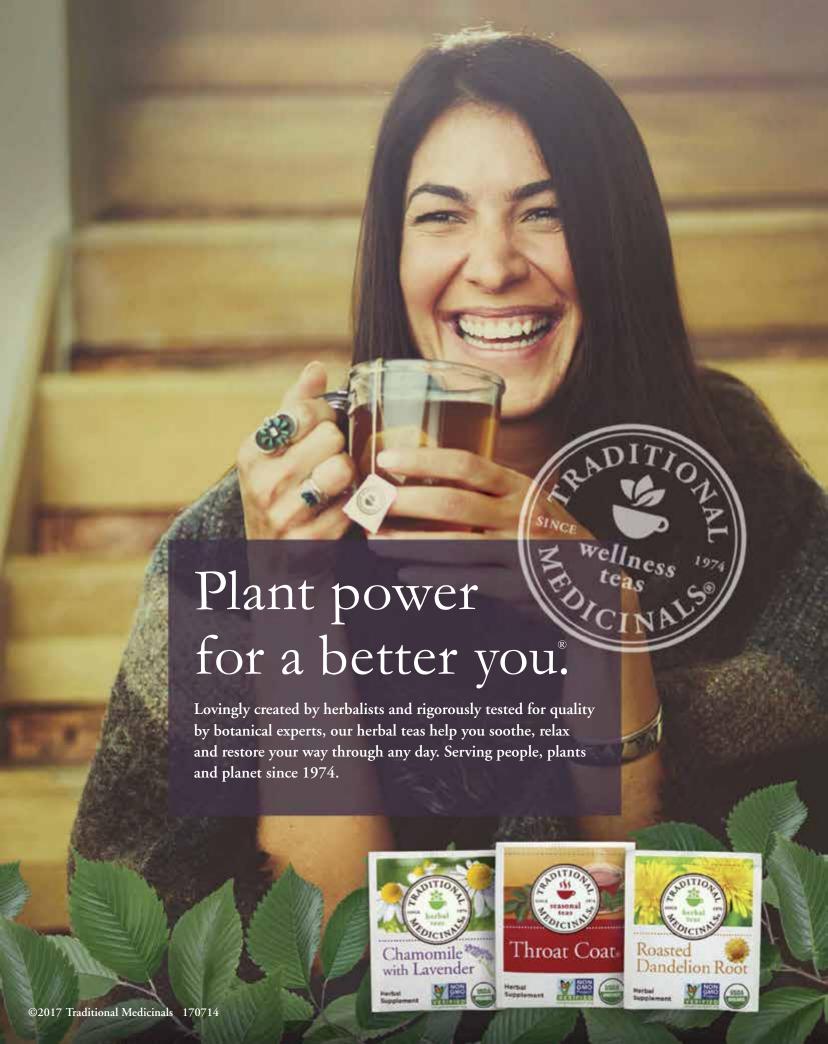
TRADITIONAL DECOR

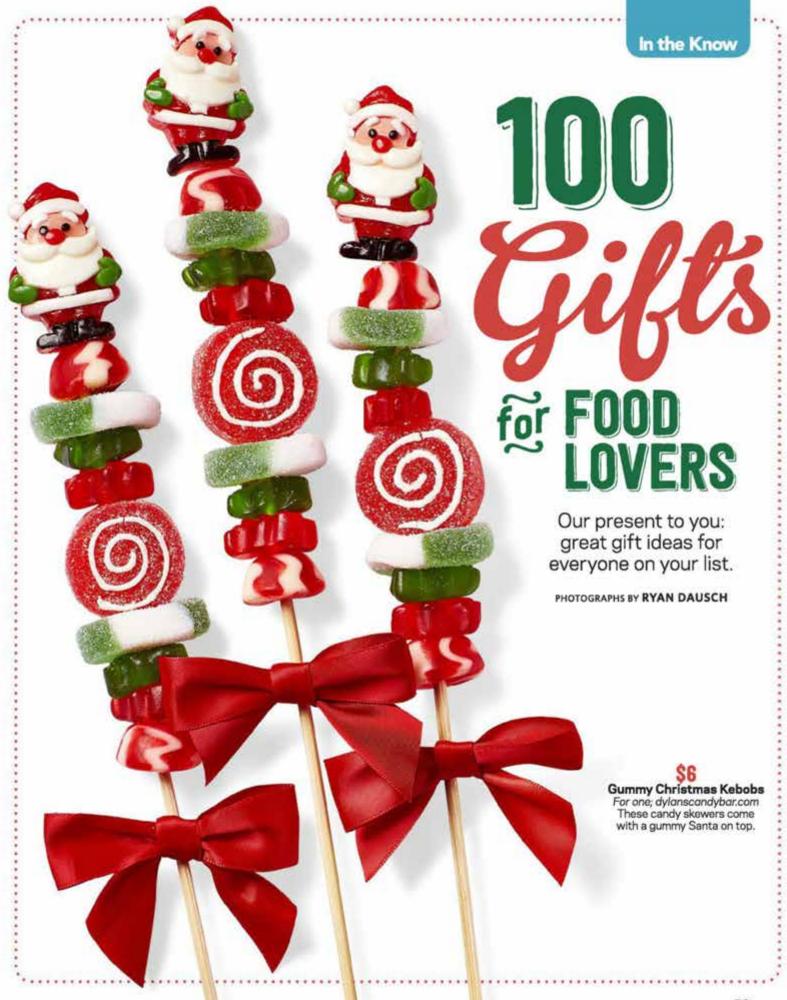
Marcela loves stocking up on new decorations, but it's important to her to keep some favorites around (like these deer). "There's something comforting about the same ornaments reappearing every year." she says.





ANNA MISSED THE PHOTO-SHE WAS ASLEEP





In the Know



Gold Teacups For four; homegoods.com for stores Each cup in the set has a different color glazed interior.



Crinkle Bowl cb2.com Filled with treats, this makes a perfect little gift.



Fried Chicken Dog Toy crateandbarrel.com Pets can chew on this (boneless) polyester drumstick—it squeaks!



\$8 Glass Shot Glasses For two; makobarware.com You can mix and match eight different colors.



Gradient Color Blade Knives \$9/paring, \$10/universal, \$10/bread; alwaysfits.com These are stainless, so they're rust-resistant.



Small Knit Hotdog Pet Sweater worldmarket.com This acrylic and polyester top will fit dogs 10 to 12 pounds.



White Tree Pillar Candles \$10/small, \$15/medium, \$35/large; crateandbarrel.com This trio creates a flickering forest.



Exfoliating Sugar Cubes harperari.com These fruity cubes look like candy, but they're for your skin.



Cocktail Pins For one; loveandvictory.com There's a pin for everyone: daiguiri lovers, martini drinkers and more.



A whole hazelnut, dipped in smooth chocolate cream wrapped in a crispy wafer, coated in milk chocolate, and covered in hazelnut pieces.

FERRERO ROCHER*

CELEBRATION HAS ARRIVED



Soup Socks

Luckies of London; vmfashop.com These socks with soup ingredient patterns are served in-what else?-a tin can.



Tassel Wine Charms

For six; papersource.com These faux-leather tassels add a little flair to a wineglass.



Porcelain Soap Dish

twoscompany.com for stores This mini skillet looks like cast iron and comes with citrus-scented soap.



Pizza Party Notecards

chroniclebooks.com Topping stickers are included, so pizza fans can customize each slice.



Canine Cookie Cutters Set

Meri Meri; bloomingdales.com Your dog-lover friends can make treats shaped like poodles, terriers and more.



Gourmet Milk Soap

For one; farmhousefreshgoods.com Luckily these don't smell like cheese! Scents are oatmeal, pistachio and lavender honey.



\$14
Polyhedra Rose Gold Magnets

For five; papersource.com These tiny geometric magnets are perfect for holding up refrigerator art.



\$15 Grey Marble Milk Glass Bowls

\$15/small, \$20/medium, \$25/large, Mosser Glass; comingsoonnewyork.com They're American-made and dishwasher-safe!



Loop Metal Trivet Set

cb2.com Three concentric steel rings make this set suitable for any size pot.

THE MOST REFRESHING FINISH

CLIMB ON



GREAT BEER GREAT RESPONSIBILITY°

© 2017 COORS BREWING CO., GOLDEN, CO

In the Know



Embroidered Llama Napkins

For four; worldmarket.com Llamas are trending! These cotton napkins come in two different designs.



Drink-Tac-Toe

chroniclebooks.com Call it a drinking game: beer for one player, wine for the other.



Gold Pizza Bottle Opener

8 Oak Lane; shopwaitingonmartha.com This gilded tool brings together a favorite duo: pizza and beer.



Coastal Farmed Sea Salt

farmhousepottery.com For the food lover who has everything: a bag of sea salt from the Gulf of Maine.



Anatomy of a Cheese Plate Dish Towel

theneighborgoods.com This towel shows you how to put together the perfect cheese plate.



Dachshund Cracker Dish

acottageinthecity.com Nearly a foot of cookies or crackers will fit in this cute ceramic dish.



"You Are the Apple to My Pie" Friendship Bracelets

For the pair; luckyfeather.com It's the ideal gift for anyone with a BFF.



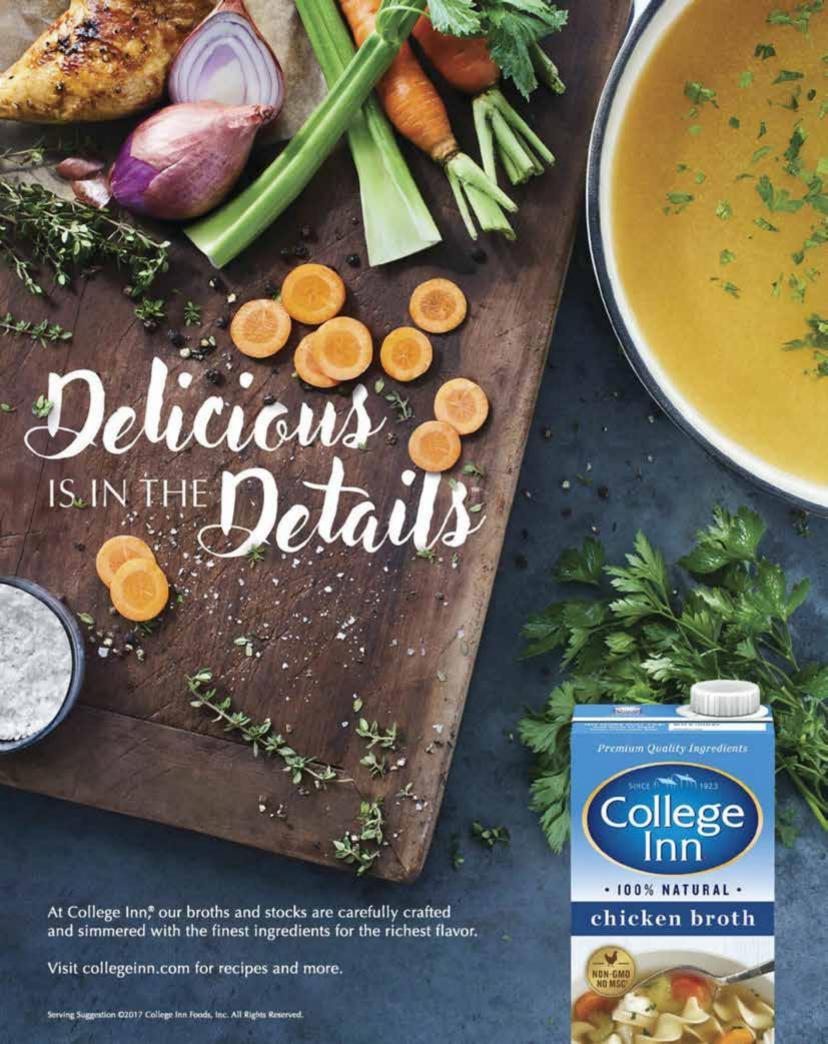
Charlotte Jet Dome Cosmetic Bag

hudsonandbleecker.com This 4" x 5" cheery cherry case has a water-resistant lining.



Tasting Glasses

For two, Sagaform; bedbathandbeyond.com Mouth-blown glasses and faux-leather coasters make any drink seem cooler.



In the Know



The Nacho Grater

wandpdesign.com It's pretty enough to leave out on a counter, plus it has four grating options.



Suede Potholders

For two, Dewdrop Designs; food52.com These are made with two layers of heatproof suede.



Engraved Cocktail Muddler

americanheirloom.com Available in maple or walnut, this muddler can be ordered plain or monogrammed.



Woven Bowls

For one; thelittlemarket.com Artisans in Rwanda weave these by hand from sisal and sweetgrass.



College Town Maps Glassware

For two; theuncommongreen.com The glasses feature different college campuses (in school colors, of course).



Rock Coasters

For four; westelm.com These durable coasters are made from lava rocks and have a brass inlay.



Peppermint Bark Candle

shoparchipelago.com One candle will burn for 55 peppermint-scented hours.



\$30 Varsity Cake Tins Set Mason Cash; everythingkitchens.com Nesting tins are a perfect gift, especially if you fill them with homemade cookies!



crateandbarrel.com This oven-to-table dish has a cool wood pattern—and it's a standard 9" x 13" size.

Evolve Beyond Olive THE #1 NATURAL & ORGANIC OIL*



SPECTRUM® OIL 101: HOW TO UP YOUR COOKING GAME

AVOCADO OIL

Stellar as a drizzle and perfect for high-heat cooking like grilling and pan-roasting

COCONUT OIL

Tolerates high heat and has tropical undertones. It's great in baked goods and is a delicious substitute for butter.

SESAME OIL

Has a smoky, nutty flavor. Add to salad dressings, marinades or to finish sauces.

SUNFLOWER OIL

Light flavor and high smoke point perfect for baked goods or frying.



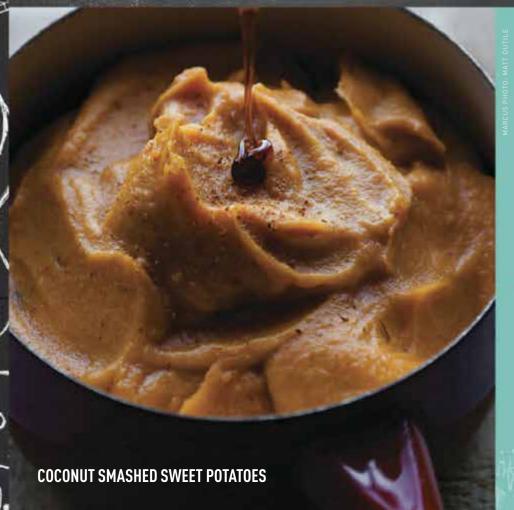






#evolive

*SOURCE: SPINSARI TOTAL US FOOD LATEST 52 WEEKS ENDING M13/2017 SHELF STABLE DILS AND VINESARS





RECIPE BY CHEF MARCUS SAMUELSSON

10 pounds vams

- b cups coconut milk
- 1 cup Spectrum® Organic Virgin Coconut Oil
- 2 ounces maple syrup

Salt to tast

- 1 Wash all of the yams and place them on a sheet tray.
- 2 In an oven preheated to 400°, cook the yams for 30 minutes. 3 Once the yams are cooked, remove the flesh from the skins. 4 In a medium pot over medium heat, warm up the coconut milk. 5 Place the sweet potatoes in a food processor and add some coconut milk to make smooth.
- 6 Add Spectrum® Organic Virgin Coconut Oil and season with salt. Continue this process until all of the yams have been incorporated. 7 When this process has been completed, and to a container to cool down and asserve for serving.



Simple Cast Iron Bowls For three; hawkinsnewyork.com This trio is ideal for serving different types of salt (the largest is 2" x 4").



12 Days of Christmas Plates For four; worldmarket.com Each plate in this set is 8" and has a gold scalloped rim.



Revolution Lager Kit victorsdrinks.com for stores Beer fans will be able to brew their own lager in 72 hours!



Belmont Gold Flask Viski; hayneedle.com The classy spirits lovers in your life deserve a gold-plated flask.



\$35 Paint by Number Kit easy123art.com Artist friends and ice cream aficionados will appreciate this fun set from Country Living.



Cocktail Ring rebeccaaccessories.com This 14-karat gold piece is truly a cocktail ring!



Slate and Wood Paddle Board Set Mudpie; cameonouveau.com The board comes with a mango-wood spreader for doling out cheese.



Rosewood & Brass Inlay Salad Servers Roost; burkedecor.com These are hand-carved and almost a foot long.



Pretty in Pink Teacups For two; rosannainc.com Two petite porcelain teacups come in an ombré gift box.

WHEN YOUR PRIORITY FOR THE HOLIDAYS IS QUICKLY TURNING YOUR HOUSE INTO A HOME.

More people use the United States Postal Service to deliver online purchases to homes than anyone else in the country. Ship now at USPS.com/you





Picardie Tumblers For six, Duralex; momastore.org These are made of chip-resistant tempered glass-great for everyday use.



Belmont Gold Plate Cheese Knife Set Viski; hayneedle.com This sleek trio includes knives for hard, soft and crumbly cheeses.



Flag Board with Flower Engraving americanheirloom.com An intricate floral design is laser-engraved onto each board.



Dog Bowl—Sparkling or Still easytigerco.com The ceramic bowl has "Sparkling or Still?" painted in gold on the inside.



Crystal Champagne Flutes For two, Viski; truefabrications.com The bottoms are coated in a thin layer of real copper.



Giraffe Salt and Pepper Shakers shopthemansion.com This delicate pair of glass giraffes will be a conversation piece on any table.



Marble and Brass Two-Tier Cake Stand westelm.com

The brass base serves as a sturdy handle.



\$45 Eldorado 3-Piece Canister Set

jossandmain.com Each "layer" comes with its own lid, so the set can be stacked or stored separately.



\$45Be My Guest Drink Tray izola.com You can easily fit a round of drinks on this 14" lightweight fiberglass tray.

DESIGNED **FOR YOUR**

Toyota Safety Sense^{™¹} is now standard on many new Toyotas.

The road can be unpredictable. That's why many new Toyotas, including the first-ever Toyota C-HR, come with a suite of active safety features at no extra charge, including Pre-Collision System (PCS)², Lane Departure Alert (LDA)³ and other innovations. Toyota Safety Sense™ (TSS). Designed for safety.



In the Know



Lightweight Pineapple Scarf printedvillage.com The fruit pattern on this rayon shawl was created by Boston artist Hannah Shields.



\$48 Enamel and Leather Utensil Holder LSA International; schoolhouse.com The heavy-gauge steel crock is a trusty place to keep spoons and spatulas.



Gloss-Washed Teaspoons For four; anthropologie.com This color-coated stainless steel is dishwasher-safe.



Macarons! Life Is Sweet 8" x 10" Framed Print Studio Blixa 6; minted.com This fun print comes custom-framed.



Bruk Carafe with Oak Lid kostaboda.us At only 4" in diameter, this crystal carafe fits perfectly in a fridge door.



Cheese Board Food Network; kohls.com The 10" platter is made of veined marble and rustic acacia wood.



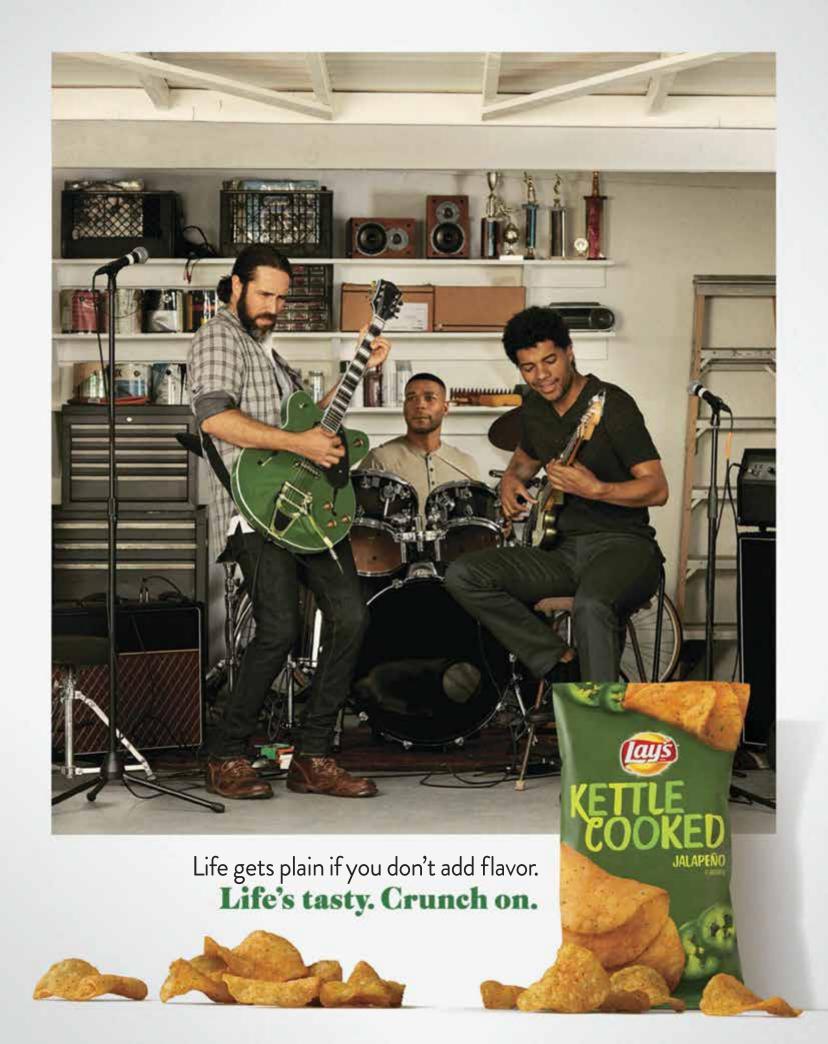
\$55 Saguaro Stackable Glasses uncommongoods.com This set of six glasses looks like a cactus when stacked!



Enamel and Ash Cheese Dome LSA International; schoolhouse.com This colorful cloche comes with a natural leather handle.



Whiskey Barrel Rings For one; sipdark.com These unisex wood rings are made from Tennessee whiskey barrels.



In the Know



\$60 Jadeite Glass Candlesticks For two, Mosser Glass; food52.com Each glass holder is 7½" tall and can accommodate standard tapers.



\$60 Gold Pineapple Bookends alwaysfits.com Sculpted resin pineapple halves will bring whimsy to a book lover's shelf.



Ceramic Jars with Wood Lids Set Bloomingville; theartofsimpleonline.com Buy a single jar or a set of three.



Merry & Bright Pine Cone Cookie Jar macys.com This festive 9" ceramic jar has plenty of room for storing sweets.

......



Teak Slab Serving Board shopterrain.com Because these are made from natural teak wood, each board is one of a kind.



Copper Cocktail Shaker markandgraham.com The solid copper top can be laser-engraved with a monogram in a variety of fonts.



\$80 Sierra Gold Glasses For four; godinger.com The 9-ounce crystal glasses have weighty gilded bottoms.



Popcorn Necklace goldteethbrooklyn.com This solid brass kernel adds a pop of playfulness to any outfit.



Ice Bucket RBT; bloomingdales.com Any host would love getting a sleek ice bucket.





THE MAGIC



Non-GMO Gluten-Free No Corn Syrup



\$85 Flight Board

sonofasailor.co These tiny copper cups are made by master artisans at Sertodo Copper.



Cast Iron USA Tray

atwestend.com This decorative tray comes with hooks, so it can also hang on a wall.



Glass French Press

yielddesign.co Because this is made from test-tube material (borosilicate glass), it's heatproof and durable.



Small Mussel Shell Earring Threads

hannahguerin.com These 14-karat gold-plated mussel shells hang from delicate chains.



Marble Salad Bowl

Godinger; onekingslane.com
The mouth of this stone 4½" x 9" salad bowl is edged in gold leaf.



Scandinavian Bakeware Set

lecreuset.com The set includes three sizes (four pieces total) of ovenproof dishes.



\$149 Stagg Electric Pour-Over Kettle

fellowproducts.com Coffee geeks can heat water to a superprecise temperature—as hot as 212°.



Broadridge Bar Cart

birchlane.com This cart looks elegant but it's also a workhorse—it can hold up to 40 pounds.



Toast Toaster

Gae Aulenti; momastore.org It's a toaster and a design statement in one!



FOR LITTLE FOOD LOVERS



Junk Food Scented Lip Balms

For one; fashionangels.com These moisturizing sticks come in scents like french fries, pizza and doughnuts.



Tie-Pop Hair Ties

cupcakesandcartwheels.com for stores These hair elastics look pretty sweet in their package.



Toppklocka Apron Set

ikea-usa.com Little cooks can dress the part in a chef's coat apron and matching hat.



Popcorn Erasers

Fred; perpetualkid.com Mistakes are OK! Kernel erasers will take them away.



Chill Baby Twisted Teether

Fred; amazon.com A pretzel shape is a clever twist on a teether.



Vibe Squad Keyring Set

npwgifts.com Food-themed keyrings are the definition of grab-and-go.



Lallipop Door Hang Land of Nod; dylanscandybar.com This 5" wall or door hook is big enough to hold winter coats.



Food Wall Stickers

karmakiss.com Kids can decorate their room with ingredients and easily remove them later.



Strawberry Mouse

urbanoutfitters.com A cuter desk is a click away.



Le Creuset Toy Cookware

\$16/utensils set, \$24/bakeware set; potterybarnkids.com This resin miniature cookware looks just like the enamel kind for grown-ups.

In the Know



Ice Cream Stacking Toy

sunnylife.com Kids can pile on all their favorite flavors and put a cherry on top.



Donut Rattle Socks

For two pairs: waddleandfriends.com These socks (in size 0 to 12 months) double as rattles for tiny feet.



Ice Cream Luxe Swaddle

louloulollipop.com This lightweight swaddle, made of ultra-soft muslin, is covered in frozen treats.



Pink Cherry Charm Earrings
alwaysfits.com

These danglers are molded from polymer clay.



Watermelon Bongo Drums

perpetualkid.com Watermelon wood bongos have all other bongos beat.



Wooden Food Café

potterybarnkids.com Anyone can run a food truck with this nine-piece kit.



Cupcake Sweater

jcrew.com The sprinkles on this adorable wool-blend sweater are sequins!



Deluxe Star Diner Kids Pretend Play Set

Melissa & Doug; target.com Kids can be the cook—or the customer—with this two-sided set.



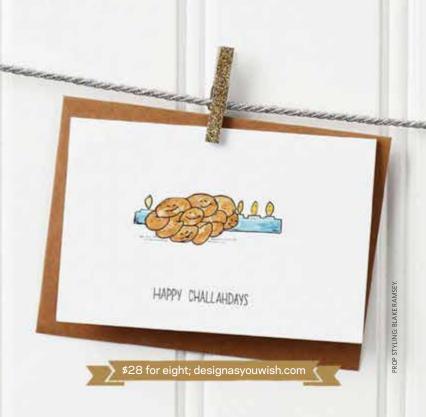




HOW TASTEFUL

This year, send some food-themed holiday greetings.









EGNOG for Breakfast!

These eggnog-flavored dishes will put anyone in the holiday spirit.

PHOTOGRAPHS BY LEVI BROWN

EGGNOG COFFEE CAKE ACTIVE: 35 min 1 TOTAL: 2½ hr 1 SERVES: 8

FOR THE CAKE Cooking spray

- cups all-purpose flour
- teaspoon baking powder
- teaspoon freshly grated nutmeg
- teaspoon ground cinnamon
- teaspoon baking soda
- teaspoon salt
- tablespoons unsalted butter, at room temperature
- cup granulated sugar
- large eggs plus 1 egg yolk
- tablespoon pure vanilla extract
- cup sour cream

FOR THE TOPPING AND GLAZE

- 3/4 cup all-purpose flour
- cup packed light brown sugar
- teaspoon ground cinnamon
- 1/4 teaspoon freshly grated nutmeg

Pinch of salt

- tablespoons cold unsalted butter, cut into small pieces
- 1½ cups confectioners' sugar
- 3 to 4 tablespoons eggnog

1. Make the cake: Preheat the oven to 350°. Coat a 9-inch springform pan with cooking spray. Whisk the flour, baking powder, nutmeg, cinnamon, baking soda and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs, egg yolk and vanilla until combined. 2. Reduce the mixer speed to low and add the flour mixture in three batches, alternating with the sour cream in two batches. Increase the mixer speed to medium high and beat until well combined, about 30 seconds. Transfer the batter to the prepared pan; set aside.

3. Make the topping: Combine the flour, brown sugar, cinnamon, nutmeg and salt in a medium bowl. Work in the butter with your fingers until clumpy. Scatter the topping over the cake batter. Bake until golden brown and a toothpick inserted into the center comes out clean, 1 hour to 1 hour 10 minutes. Transfer to a rack and let cool 20 minutes, then remove the springform ring and let cool completely.

4. Make the glaze: Whisk the confectioners' sugar with 3 tablespoons eggnog in a medium bowl until smooth. If the glaze is too thick, gradually whisk in the remaining 1 tablespoon eggnog as needed. Drizzle the glaze over the cake before serving.







Nothing comes before coffee.

That's why we're introducing a whole new line of espresso drinks from McCafé®. Café-quality from beans to espresso machines.









- cup eggnog, plus more for brushing
- large egg
- cups all-purpose flour, plus more for dusting
- tablespoons sugar, plus more for topping
- tablespoon baking powder
- 1 teaspoon freshly grated nutmeg
- teaspoon salt
- tablespoons cold unsalted butter, cut into 12 pieces
- cup red currant jelly
- 2 tablespoons sliced almonds

- 1. Preheat the oven to 425°. Whisk the eggnog and egg in a small bowl. Whisk the flour, sugar, baking powder, nutmeg and salt in a large bowl. Work in the butter with your fingers until it is in pea-size pieces. Stir in the eggnog mixture until a soft dough forms.
- 2. Line a baking sheet with parchment paper. Divide the dough in half. Using floured hands, pat 1 piece of dough into a 7-inch round on the prepared pan. Top with the jelly and gently spread almost to the edge. Pat the remaining piece of dough into a 7-inch round on a lightly floured piece of parchment paper and invert onto the jelly layer; discard the parchment. Lightly press the edges of the dough together.
- 3. Score the top of the dough into 8 wedges. Brush with eggnog and sprinkle with sugar and the almonds. Bake until golden brown, about 25 minutes. Let cool slightly. Cut the scones along the scored lines. Serve warm or at room temperature.



Did we break all your candy canes?



abso**barkin**lutely

EGGNOG WAFFLES À LA MODE ACTIVE: 30 min 1 TOTAL: 21/2 hr 1 MAKES: 6 to 8

FOR THE WAFFLES

- 2 cups whole milk
- ⅓ cup sugar
- 1 \(\frac{1}{4}\)-ounce packet active dry yeast (about 2\(\frac{1}{4}\) teaspoons)
- 2 cups all-purpose flour
- 1½ teaspoons freshly grated nutmeg
- ½ teaspoon salt

Pinch of ground cloves

- stick unsalted butter, melted and cooled slightly, plus more for brushing
- 2 large eggs plus 1 egg yolk, lightly beaten together
- 1 tablespoon spiced rum

- **1.** Make the waffles: Warm the milk and sugar in a medium saucepan over medium heat, whisking occasionally, until a thermometer registers 105°; remove from the heat. Sprinkle the yeast over the top and whisk to dissolve; let stand until foamy, about 5 minutes.
- 2. Meanwhile, whisk the flour, nutmeg, salt and cloves in a large bowl; make a well in the center. Whisk the melted butter into the milk mixture, then pour into the well in the flour and whisk until almost smooth (a few small lumps are OK). Cover with plastic wrap and let stand at room temperature until the batter has doubled in size and is bubbly, about 1½ hours.
- **3.** Preheat the oven to 200°. Put a wire rack on a baking sheet. Preheat a waffle iron according to the manufacturer's directions, then lightly brush with melted butter. Stir the eggs and egg yolk and rum into the batter. (The batter will deflate.) Working in batches, fill the waffle iron about three-quarters full with batter and cook until golden and crisp,
- 3 to 7 minutes. Transfer the waffles to the rack and keep warm in the oven between batches. **4.** Make the topping: Combine the dulce de leche, rum and nutmeg in a small bowl; stir until
- smooth. Gradually add 2 to 3 teaspoons warm water until thin enough to drizzle. Top the waffles with ice cream and drizzle with the dulce de leche.





Savorevery HOLIDAY

CELEBRATION

FLAVORFUL DISHES FOR EVERY OCCASION

If the holidays aren't enough of an excuse to gather friends and family, this meal map of incredible flavor combinations offers plenty of inspiration to elevate every food occasion. From classic holiday entreés and seasonal sides and appetizers to brunch favorites and leftover goodness, add flavor into every dish with this season's holiday hero: Smithfield.

READY Make the holidays memorable by SET building a custom dish fit for your SAVOR flavorful and fun celebration.

DIRECTIONS

Start by selecting a flavorful and wholesome Smithfield product. Make it hearty with whole grains or eggs, and toss in a veggie. Finish the dish with the perfect topping and enjoy! PLAN A HOLIDAY PARTY

BRUNCH BASH

SIT-DOWN DINNER

COCKTAIL SOIREE

POTLUCK PARTY

PICK YOUR PROTEIN



Smithfield® Hickory Smoked Spiral Sliced Ham



Smithfield® Hometown Original Bacon



Smithfield® Hometown Original Breakfast Sausage



Smithfield® Anytime Favorites™ Cubed Ham



FLAVOR THAT BRINGS FAMILY & FRIENDS TOGETHER





Pasta



Eggs



Grain



Roll

TOSS IN A VEGETABLE



Peppers



Onions



Sweet Potatoes



Mushrooms

ADD A TOPPING



Fresh Herbs



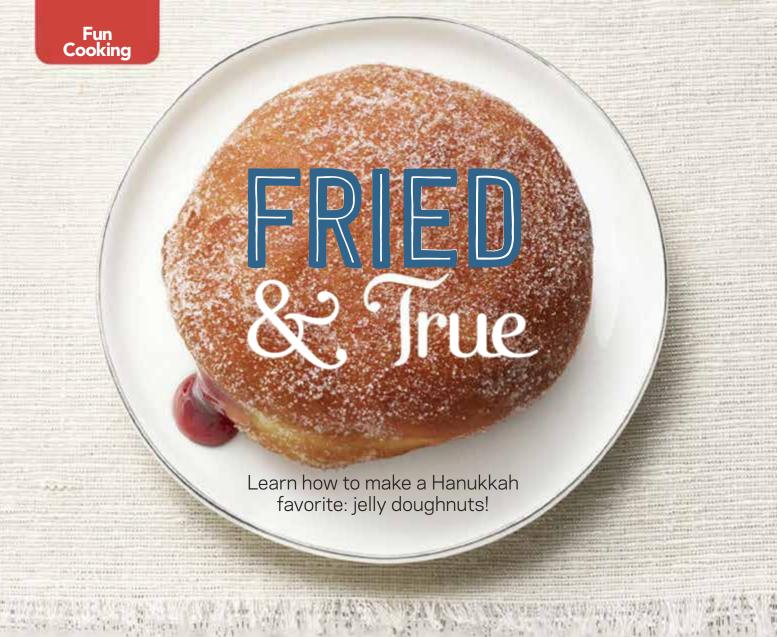
Cheese



Avocado



Honey Vinaigrette



CLASSIC JELLY DOUGHNUTS ACTIVE: 1 hr | TOTAL: 1 hr (plus 1½-hr rising) | MAKES: 12 to 14

- cup whole milk
- 1/4-ounce packet active dry yeast
- cup plus 3 tablespoons sugar
- 3½ cups all-purpose flour, plus more for dusting
- teaspoon kosher salt
- large eggs, at room temperature
- teaspoon pure vanilla extract
- tablespoons unsalted butter, cut into 4 pieces, at room temperature

Cooking spray Vegetable oil, for frying 1¾ cups jelly or jam

- 1. Microwave the milk in a small bowl until 105° to 110°. Stir in the yeast and 3 tablespoons sugar; let stand until foamy, 3 to 5 minutes. Whisk the flour and salt in the bowl of a stand mixer fitted with the dough hook.
- 2. Add the yeast mixture, eggs and vanilla to the flour. Mix on medium speed until the

- dough comes together, 1 to 2 minutes. Mix in the butter 1 piece at a time. Continue mixing, scraping the bowl occasionally with a rubber spatula, until the dough is smooth and elastic, about 6 minutes (it will be a little sticky). Lightly coat a large bowl with cooking spray. Scrape the dough into the bowl, cover tightly with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
- 3. Line 2 baking sheets with parchment paper; dust with flour. Turn out the dough onto a well-floured surface and gently pat until ½ inch thick. Using a 3-inch round cutter, cut out 12 to 14 rounds as close together as possible. Place the rounds 1½ inches apart on the prepared pans. Lightly coat the tops of the rounds with cooking spray. Cover with plastic wrap and let rise until puffy, 30 to 45 minutes.
- 4. Heat 2 inches of vegetable oil in a heavy pot until a deep-fry thermometer

- registers 350°. Cut the parchment paper around each dough round so they can be picked up separately. Working in batches of 3 or 4, use the parchment to carefully slide the dough rounds into the hot oil. Fry the doughnuts, flipping occasionally, until golden brown, 2½ minutes. Using a slotted spoon, transfer the doughnuts to a paper towel-lined baking sheet to drain. Return the oil temperature to 350° between batches.
- 5. Put the remaining ½ cup sugar in a medium bowl. While the doughnuts are still warm, toss them in the sugar to coat, then transfer to a rack to cool completely.
- **6.** Using a chopstick or skewer, poke a hole in the side of each doughnut, wiggling the stick around to form a pocket. Fill a pastry bag fitted with a small round tip with the jelly and squeeze about 2 tablespoons into each doughnut.

Blueberry-Lemon Poppy Seed V Skip the sugar coating in Step 5.

Fill the doughnuts with blueberry jam. Top with lemon glaze (whisk 1 cup confectioners' sugar with the zest of 1 lemon, 2 tablespoons lemon juice and a pinch of salt). Sprinkle with poppy seeds.

Apple-Cinnamon

In Step 5, coat the doughnuts with cinnamon sugar (whisk ¾ cup sugar with 1 tablespoon ground cinnamon). Fill the doughnuts with apple butter.

Lemon-Raspberry V

In Step 5, coat the doughnuts with raspberry sugar (pulse ½ cup freeze-dried raspberries in a food processor or spice grinder until powdery; mix with 1/3 cup sugar). Fill the doughnuts with lemon cream (whisk ½ cup heavy cream to stiff peaks, then fold in 1 cup lemon curd).

▲ Strawberry-Chocolate

Skip the sugar coating in Step 5. Fill the doughnuts with strawberry jam. Top with chocolate glaze (melt 6 ounces chopped semisweet chocolate with 1/3 cup heavy cream and a pinch of salt in the microwave, then stir until smooth).

Biscotti FOR ALL

Ina Garten's favorite biscotti make the perfect gift—if you can bear to give them away!

PHOTOGRAPH BY STEVE GIRALT



I'm always on the lookout for a great new recipe, and this one came to me in the form of a gift from my friend Steven Barclay. Steven lives in Sonoma, CA, and he brought me some biscotti from the wonderful Della Fattoria bakery there. They were so good that I asked Steven's friend Kathleen Weber, who owns the bakery, if she would share the recipe with me. They're the perfect biscotti—crisp (but not so hard that you break your teeth on them!), a little sweet and a little savory. I make them ahead of time to serve as an afternoon snack with tea or a cappuccino, with a cheese course, or with some good vanilla ice cream for dessert. But this time of year I always make a big batch to pack up in glassine bags and give as hostess gifts. So far, I don't think anyone has been disappointed! Happy Holidays!

XXX /nc



ACTIVE: 30 min | TOTAL: 3 hr | MAKES: 25 to 30 biscotti

- tablespoons (1½ sticks) unsalted butter, at room temperature
- 1 cup light brown sugar, lightly packed
- 1/2 cup granulated sugar
- 1½ teaspoons ground cinnamon
- extra-large eggs, at room temperature, one separated
- 2 teaspoons pure vanilla extract
- cups all-purpose flour
- 1¹/₃ cups almond meal or almond flour, such as Bob's Red Mill
- 1 teaspoon baking powder
- teaspoon kosher salt
- cup shelled pistachios
- cup whole dried cherries

Turbinado sugar, such as Sugar in the Raw

- 1. Preheat the oven to 300°. Line a sheet pan with parchment paper.
- 2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, brown sugar, granulated sugar and cinnamon on medium speed for 3 minutes, until light and fluffy. With the mixer on low, gradually add the 2 whole eggs, the egg yolk (reserve the egg white), and vanilla and mix until combined, scraping down the bowl with a rubber spatula.
- 3. In a medium bowl, combine the all-purpose flour, almond meal, baking powder and salt. With the mixer on low, slowly add the dry mixture to the butter-sugar mixture, mixing only until combined. Scrape down the bowl and beater and make sure all the ingredients are combined. Stir in the pistachios and cherries.
- 4. Roll the dough into a ball on a well-floured board and cut in half. With floured hands, roll each piece into a cylinder about 11 inches long by 2 inches in diameter and place them 3 inches apart on the prepared sheet pan.
- 5. Place the reserved egg white in a bowl and beat with a whisk for 15 seconds. Brush the logs with the egg white (save the rest!) and sprinkle each with 1 teaspoon of turbinado sugar. Bake for 45 minutes, until lightly browned (the logs will be soft). Cool for 30 minutes.
- 6. Turn the oven down to 275°.
- 7. Line two sheet pans with parchment paper. With a serrated knife, slice the biscotti ½ inch thick at a full 45-degree angle. Place the slices cut-side up on the prepared sheet pans. Brush them with the egg white and sprinkle generously with turbinado sugar. Bake for 45 to 50 minutes, turning each slice once, until browned and fully baked. Transfer to a baking rack to cool.

WHICH SIDE ARE YOU ON?

Food Network fans vote on their favorite nut mix: sweet or spicy.

CINNAMON-GINGER NUTS

ACTIVE: 15 min | TOTAL: 40 min (plus cooling) MAKES: 4 cups

NUTS

- cup walnuts
- cup blanched hazelnuts
- cup unsalted roasted cashews
- cup unsalted roasted pistachios

SPICE MIX

- cup sugar
- 1½ teaspoons ground cinnamon
- teaspoon ground cardamom
- teaspoon kosher salt
- teaspoon ground allspice
- teaspoon ground ginger

How to Make Roasted Nuts

- 1. Preheat the oven to 325°. Coat a baking sheet with cooking spray. 2. Whisk 1 egg white in a large bowl until frothy. Add the nuts and stir until evenly coated. Add the spice mix and toss to coat. Spread the nuts in a single layer on the prepared baking sheet. Bake, stirring occasionally, until toasted and just dry, about
- 3. Let the nuts cool completely on the baking sheet (they will crisp as they cool). Break up any clusters.

BARBECUE-SPICED NUTS

ACTIVE: 15 min | TOTAL: 40 min (plus cooling) MAKES: 4 cups

NUTS

- 1½ cups pecans
- 1½ cups honey-roasted peanuts
- cup salted roasted almonds

- cup packed light brown sugar
- tablespoon sweet paprika
- tablespoon smoked paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon kosher salt
- 1 teaspoon garlic powder
- teaspoon mustard powder teaspoon freshly ground black pepper

A SNACK THAT'S TOPPABLE, DIPPABLE, AND STOCKING STUFFABLE. GENIUS.





SHRIMP + CHILI SAUCE + LIME

until cooked through, 5 minutes. Toss with sweet chili sauce and a little lime zest and juice.



BEET CHIPS + ROAST BEEF + HORSERADISH MUSTARD

Top beet chips with thinly sliced roast beef. Top with a dollop of horseradish mustard.



CHORIZO + POTATOES + SPICY HONEY

Brown sliced dried chorizo in a skillet. Skewer with roasted red potato wedges. Drizzle with warm spicy honey.



CUCUMBER + CHEESE SPREAD + SMOKED TROUT

Spread English cucumber slices with garlic-herb cheese spread (such as Boursin). Top with smoked trout.

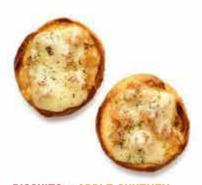


Turn three simple ingredients into a fun party appetizer.



GOAT CHEESE + CRANBERRIES + PISTACHIOS

Mash herbed goat cheese with chopped dried cranberries. Roll into 1-inch balls, then roll the balls in chopped toasted pistachios.



BISCUITS + APPLE CHUTNEY + DILL HAVARTI

Split and toast mini biscuits. Spread with apple chutney, top with thinly sliced dill havarti and broil until bubbling, 1 to 2 minutes.



PROSCIUTTO + BOCCONCINI + PEPPADEWS

Roll thin strips of prosciutto around oil-marinated bocconcini. Stuff into jarred Peppadew peppers and drizzle with some of the bocconcini marinade.



EGGS + CHIPOTLE MAYONNAISE

+ BACON

Mash the yolks of hard-boiled eggs with chipotle mayonnaise and finely chopped cooked bacon. Spoon into the egg whites; top with more bacon.



COOK WITH BACONFIDENCE BACONFIDENCE

When your bacon cooks up perfectly every time, you're cooking with baconfidence.



NATURALLY HARDWOOD SMOKED BACON



REMOVES

24X MORE

BACTERIA*

Colgate To

PLAQUE

FINANCE

FINA

Colgate |

Colgate

ADVANCED HEALTH

with Colgate Total® Advanced Health Mouthwash;
 vs. an ordinary, non-antibacterial mouthwash.

Give a gift that everyone will remember: condiments and snacks from Iron Chefs.

PHOTOGRAPHS BY RYAN DAUSCH

JOSE GARCES'S PICKLED BABY BEETS

ACTIVE: 30 min | TOTAL: 45 min (plus cooling) | MAKES: about 8 cups

Kosher salt

- pounds baby red beets (about 8), trimmed
- pounds baby gold beets (about 8), trimmed
- 1 onion, julienned
- 1 cup sugar
- fresh bay leaves 3
- 3 sprigs thyme

Zest (in wide strips) and juice of 1 orange

- tablespoon whole allspice
- tablespoon mustard seeds
- 1 canela stick (or regular cinnamon stick)
- 6 cloves
- 3 cups rice wine vinegar
- cup white balsamic vinegar
- cup honey
- 1. Bring a large pot of salted water to a boil. Add the beets and blanch until the skin becomes loose, 5 to 10 minutes. Shock the beets in ice water to cool.
- 2. Combine 6 cups water, \(\frac{1}{4} \) cup salt, the onion, sugar, bay leaves, thyme sprigs, orange zest, orange juice, allspice, mustard seeds, canela, cloves, rice wine vinegar, balsamic vinegar and honey in a separate pot; stir to incorporate and bring to a simmer.
- 3. Peel the skin from the beets and halve or quarter if large. Divide among jars. Pour the pickling liquid over and allow to cool at room temperature. Refrigerate up to 2 weeks.



"THESE BEETS ARE BRIGHTENED BY THE FLAVOR OF CLOVES, ORANGE AND HERBS, MAKING THEM AN IDEAL HOLIDAY SIDE DISH, NOT TO MENTION A GREAT PRESENT."



STEPHANIE IZARD'S MARINATED OLIVES ACTIVE: 45 min | TOTAL: 55 min (plus overnight marinating) | MAKES: about 8 cups

- heads garlic, cloves separated and peeled
- tablespoon extra-virgin olive oil Kosher salt

Zest (in wide strips) and juice of 2 oranges

- tablespoons sugar
- tablespoon sherry vinegar
- 2 shallots, thinly sliced (about 1 cup)
- Anaheim chile pepper, halved, seeded and thinly sliced
- 1 tablespoon fennel seeds
- tablespoon coriander seeds
- tablespoon yellow mustard seeds
- 1½ teaspoons pink peppercorns
- pounds assorted olives (such as Cerignola, Manzanilla and Arbequina)

- 1. Preheat the oven to 400°. Put the garlic cloves on a sheet of aluminum foil, drizzle with the olive oil and season with ¼ teaspoon salt. Fold the foil over to create a sealed pouch and roast the garlic until the cloves are lightly browned and very tender, 30 to 45 minutes.
- 2. Meanwhile, bring the orange juice, sugar and sherry vinegar to a boil in a small nonreactive saucepan. Stir in the shallots and sliced chile pepper, return to a boil, then remove from the heat and allow to cool to room temperature.
- 3. Toast the fennel, coriander and mustard seeds and the peppercorns in a small sauté pan over medium heat for a few minutes, until lightly browned and very fragrant. Transfer the spices to a mortar and break up into smaller, coarsely ground pieces with a pestle.
- 4. Combine the roasted garlic and olives with the orange juice mixture, orange zest and spices in a medium bowl. Divide among jars. Marinate in the refrigerator at least overnight and up to 1 week.
- 5. To serve, transfer to an ovenproof serving dish and heat for about 10 minutes in a 300° oven.



THESE OLIVES CAN BE EATEN STRAIGHT OUT OF THE JAR, BUT I RECOMMEND WARMING THEM IN THE OVEN FOR A FEW MINUTES. THE FLAVORS GET EVEN BETTER!"





California Walnuts

FOR THE BEST SIMPLE MEALS EVER

From starter to dessert, add flavor, texture and heart-healthy* goodness with great tasting California walnuts. For these recipes and more, visit Walnuts.org

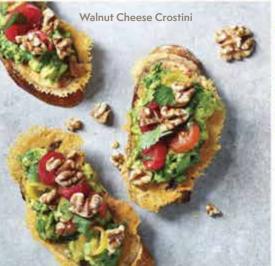


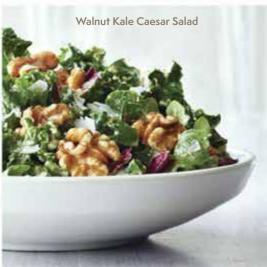
So Simple. So Good.™



Per one ounce serving.

*Heart-Check food certification does not apply to recipes unless expressly stated. See heartcheckmark.org/guidelines. Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake, may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant-based omega-3.







ALEX GUARNASCHELLI'S ROASTED BRAEBURN APPLE JAM

ACTIVE: 25 min | TOTAL: 1 hr (plus cooling) MAKES: about 3 cups

- 3 pounds Braeburn apples (about 6)
- cup clover honey
- 1 teaspoon ground cinnamon
- 2 cups apple cider
- 2 3-inch cinnamon sticks
- 8 cloves
- tablespoon sherry vinegar Grated zest and juice of 1 large lemon
- 1. Peel and core the apples. Cut them in half and then into thin slices. In a large skillet, heat the honey over low heat until it begins to foam and turns a very light brown, about 5 minutes. Remove the skillet from the heat and add the ground cinnamon and apple slices. Return the skillet to medium heat and cook, stirring from time to time with a wooden spoon, until the apples are soft, 30 to 35 minutes.
- 2. While the apples are cooking, flavor the cider: In a medium saucepan, combine the cider, cinnamon sticks, cloves and vinegar and bring to a simmer over high heat. Cook until the liquid is reduced by half, 10 to 12 minutes.
- 3. Make the jam: Strain the cider mixture over the cooked apples (discard the cinnamon sticks and cloves). Simmer the apples over medium heat until all of the flavors meld and the liquid is almost completely absorbed, 5 to 8 minutes. Add the lemon zest and juice. Remove the skillet from the heat and set it aside to cool. Divide the jam among jars and refrigerate for up to 2 weeks.



"THIS JAM GOES WONDERFULLY WITH A CHEESE PLATE OR WITH BISCUITS, POPOVERS OR TOAST AT A HOLIDAY BRUNCH."





MICHAEL SYMON'S BEEF JERKY

ACTIVE: 15 min | TOTAL: 7 hr 15 min (plus marinating) MAKES: about 12 pieces

- 2 pounds beef eye of round, trimmed of all fat
- 11/2 tablespoons kosher salt
- 2 teaspoons sugar
- 2 teaspoons garlic powder
- teaspoon onion powder 1
- teaspoon cayenne pepper 1
- 1 teaspoon chipotle chile powder
- teaspoon ground coriander 1/2
- teaspoon smoked paprika
- 1. Slice the beef with the grain into strips about 1 inch thick by 3 inches long. If the strips appear too large, they likely are the correct size, as they will shrink significantly during the cooking process.
- 2. In a mixing bowl, mix the remaining ingredients. Liberally season the beef with this spice mixture, being sure to use it all. Cover the beef and refrigerate for 24 hours.
- 3. Preheat the oven to 250°. Put the beef strips on a baking rack-lined sheet pan. Arrange the meat so that the strips are not touching or overlapping. This allows for even drying. Bake for 6 to 7 hours, until fairly dry. If you prefer your jerky on the chewy side, remove it after 6 hours. Otherwise, leave it in for the full 7 hours to dry it out some more.

4. Divide the jerky among bags. Store the bags in an airtight container at room temperature; the jerky should keep for several months.





"MY PAP AND I STOPPED FOR JERKY EVERY TIME WE VISITED CLEVELAND'S WEST SIDE MARKET. THIS IS MY ATTEMPT TO RE-CREATE THAT VERSION FROM MY CHILDHOOD."



"THIS SPICE RUB ADDS GREAT FLAVOR TO PORK, BEEF, LAMB CHICKEN OR FISH-AND IT'S MADE FROM INGREDIENTS YOU'LL PROBABLY FIND IN YOUR PANTRY."

BOBBY FLAY'S DRY RUB

ACTIVE: 10 min | TOTAL: 10 min MAKES: 11/4 cups

- 1/4 cup paprika
- cup ancho chile powder 1
- tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 teaspoon cayenne pepper
- 2 teaspoons mustard powder
- 2 teaspoons dried oregano
- tablespoon kosher salt
- teaspoon freshly ground black pepper
- 1. Combine all the ingredients in a medium bowl.
- 2. Divide among small spice containers and store for up to 4 months.

Holiday Party



HOLIDAY MOVIE

FIND US IN THE DELI

All trademarks are owned by Stacy's Pits Chio Company Inc. 0207 Fancy.
BUT NOT TOO
Fancy.



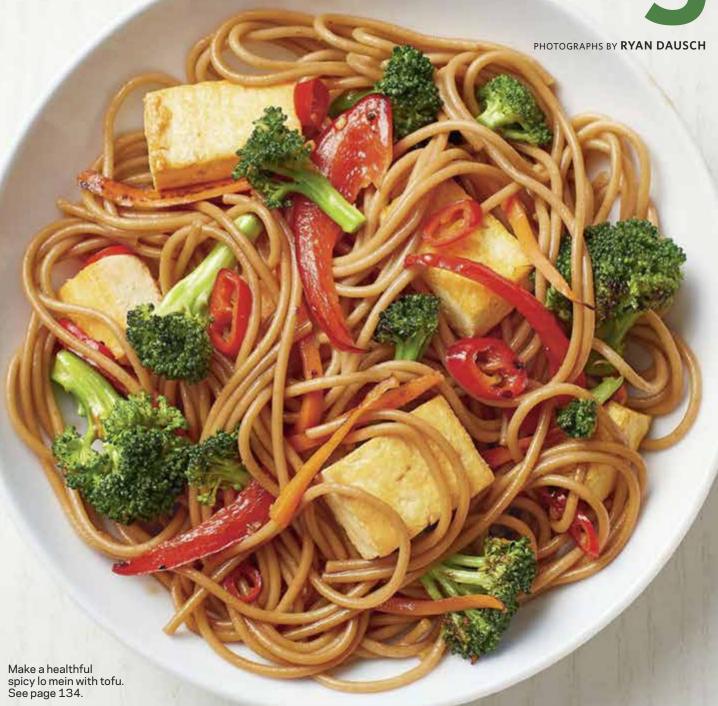
BRINE A JUICIER BIRD.

Kikkoman® Soy Sauce is brining magic. Your bird will cook up succulent, savory and spectacularly golden brown—without any noticeably Asian flavor. Get more juicy ideas at www.KikkomanUSA.com.

For a 16-24 lb. turkey: In a 5 gal. container, mix 2 gal. water, 10 oz. Kikkoman Soy Sauce (or Gluten-Free Tamari Soy Sauce), 1/2 c. kosher salt, 1/2 c. sugar, 2 Tbsp. dried sage, 2 Tbsp. celery seed, 1 Tbsp. dried thyme. Stir to dissolve salt, add turkey, cover and refrigerate 8 hours or overnight. Rinse turkey well and follow your regular cooking instructions.



Weeknight Cooking





SLOW-COOKER CHICKEN CURRY

ACTIVE: 25 min | TOTAL: 25 min (plus 7-hr slow cooking) | SERVES: 4

- 14-ounce can Thai coconut milk
- cup Massaman curry paste (or red curry paste and 1 tablespoon sugar)
- 2 teaspoons fish sauce
- 2 teaspoons minced peeled fresh ginger

Finely grated zest and juice of 1 lime, plus wedges for serving

- 1 stalk lemongrass
- cup roasted unsalted peanuts, plus more for topping
- 1 pound small red-skinned potatoes, halved
- 2 pounds skinless, boneless chicken thighs

Kosher salt

Cooked white rice, for serving

Chopped fresh cilantro, for topping

- 1. Whisk ½ cup water, the coconut milk, curry paste, fish sauce, ginger and lime zest in a 6- to 8-quart slow cooker. Smash the lemongrass stalk with the flat side of a knife or a meat mallet and tie in a knot. Add the lemongrass, peanuts and potatoes to the slow cooker. Top with the chicken thighs and gently press to submerge in the liquid. Cover and cook on low, 7 hours.
- 2. Uncover the slow cooker and skim off some of the fat. Stir in the lime juice; season with salt. Break up the chicken into smaller chunks. Let stand 5 minutes, until the sauce thickens slightly; discard the lemongrass.
- 3. Serve the curry with rice. Top with peanuts and cilantro and serve with lime wedges.

Per serving: Calories 690; Fat 39 g (Saturated 19 g); Cholesterol 151 mg; Sodium 796 mg; Carbohydrate 31 g; Fiber 4 g; Sugars 4 g; Protein 50 g



SNAPPER WITH KALE-ORANGE SALAD

ACTIVE: 40 min

■ TOTAL: 40 min

■ SERVES: 4

cup quinoa, rinsed

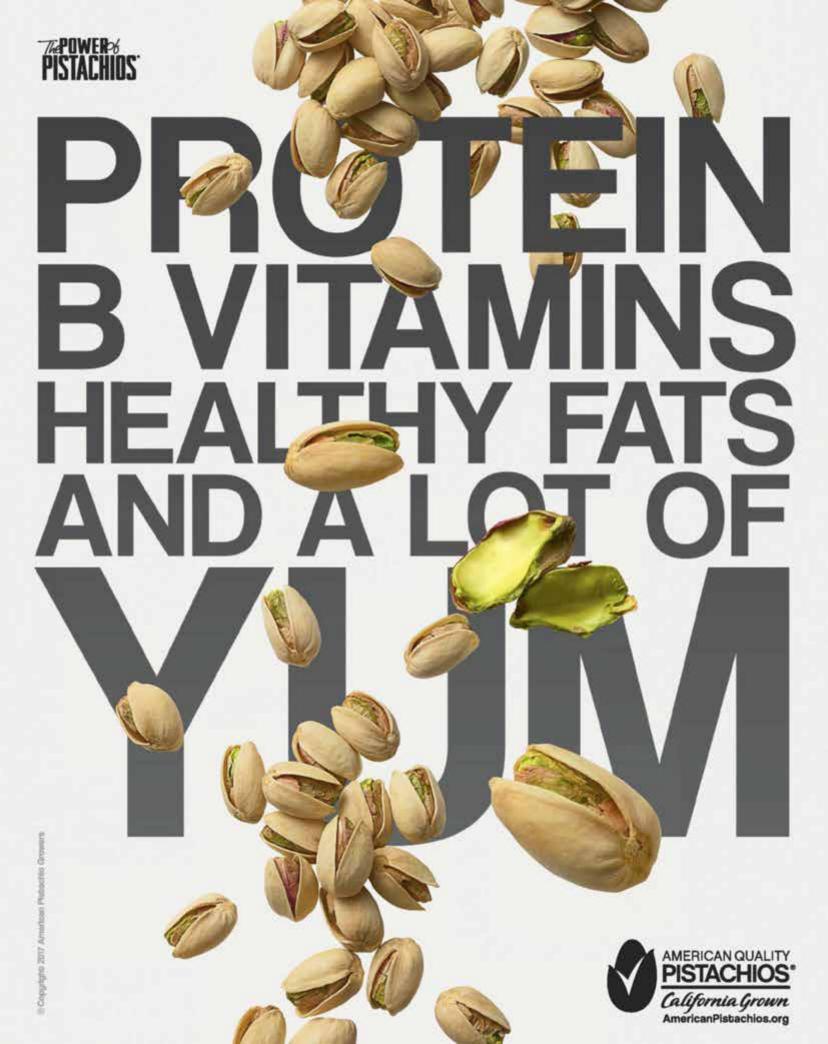
Kosher salt

- skin-on snapper fillets (about 5 ounces each)
- 1 teaspoon fennel seeds, coarsely chopped

Freshly ground pepper

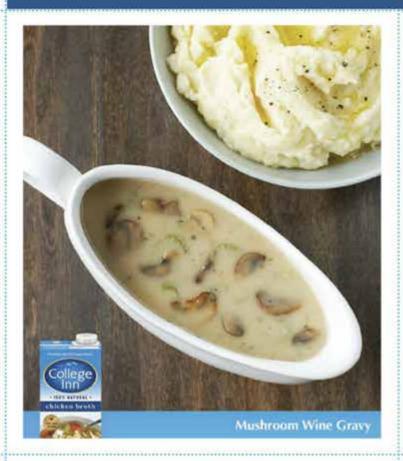
- 3 tablespoons extra-virgin olive oil
- 2 oranges, plus juice of ½ orange
- 2 tablespoons white wine vinegar
- 1 small shallot, thinly sliced and separated into rings
- 1 5-ounce package baby kale (about 8 cups)
- cup toasted sunflower seeds
- 1. Combine 1½ cups water, the quinoa and ¼ teaspoon salt in a small saucepan and bring to a boil. Reduce to a simmer and cook until just tender, about 12 minutes. Drain well in a fine-mesh sieve; let cool to room temperature.
- 2. Meanwhile, pat the fish skin dry with paper towels. Season the fish with the fennel seeds, salt and pepper. Drizzle 1 tablespoon olive oil in a large nonstick skillet. Add the fish skin-side down, place the skillet over medium heat and cook the fish, without moving, until it is almost cooked through and the skin is golden brown, 15 to 20 minutes. Flip and cook 30 seconds on the other side.
- 3. Meanwhile, trim the top and bottom of the oranges using a paring knife. Remove the peel and pith with the knife, then slice the oranges crosswise into rounds, discarding any seeds.
- 4. Combine the orange juice, vinegar, shallot, ½ teaspoon salt and a few grinds of pepper in a large bowl. Let sit at least 10 minutes. Whisk in the remaining 2 tablespoons olive oil. Add the quinoa, orange slices, kale and sunflower seeds; season with salt and pepper and gently toss. Divide among plates and serve with the fish.

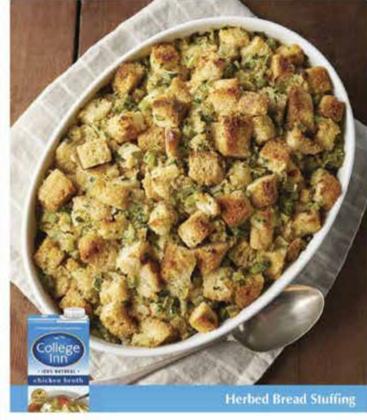
Per serving: Calories 410; Fat 17 g (Saturated 3 g); Cholesterol 50 mg; Sodium 385 mg; Carbohydrate 28 g; Fiber 6 g; Sugars 9 g; Protein 35 g

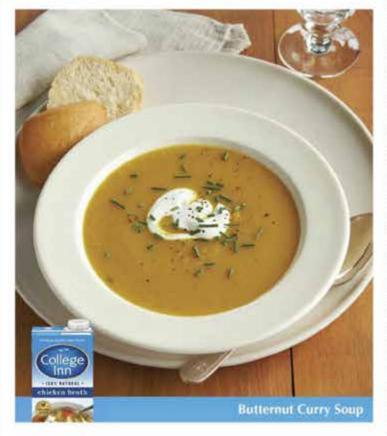


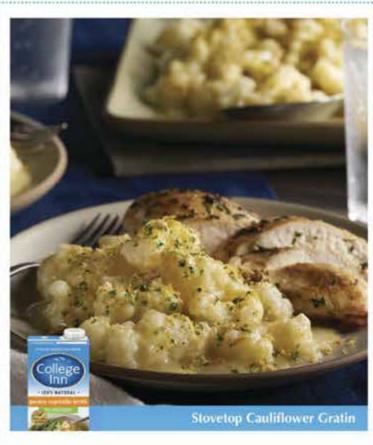
Go from Good to Great

College Inn® broth helps make every meal delicious.









ADVERTISEMENT



For your holiday cooking, only the best ingredients will do. Simmer up something special with College Inn° broths and stocks, carefully crafted to bring rich flavor to delicious recipes like these. When you start with 100% natural College Inn° broth with farm grown veggies and flavorful seasonings, everything you serve is 100% delicious!

Visit CollegeInn.com for more comfort food recipes.

© 2017 College Inn. Inc. All Rights Reserved.

Bread stuffing with the classic Thanksgiving flavors o fresh sage, thyme and parsley everyone craves. Rich and savory, this delicious gravy complement holiday dishes and roasted chicken year-round.

Herbed Bread Stuffing



Prep Time: 30 minutes Cook Time: 1 hour

Serves: 8

INGREDIENTS

- loaf (1 lb.) French bread, cut into 3/4-inch cubes (about 10 cups)
- 1/4 cup unsalted butter
- 2½ cups diced yellow onion
- 1½ cups diced celery
- 1 tablespoon finely chopped fresh sage leaves
- 1 tablespoon fresh thyme leaves
- 1/4 teaspoon ground black pepper
- 2 cups College Inn® Turkey or Chicken Broth
- 2 large eggs, lightly beaten
- ½ cup coarsely chopped fresh parsley leaves

DIRECTIONS

- **1.** Arrange bread, uncovered, on a baking sheet; let dry 8 hours or overnight, stirring once or twice.
- 2. Heat oven to 375°. Butter a 9x13-inch baking dish; set aside. Melt butter in a large skillet over medium-high heat. Add onion, celery, sage, thyme and pepper and cook 10 to 12 minutes, stirring occasionally, until vegetables start to brown around the edges. Add broth and bring to a simmer; cook 3 minutes to reduce slightly.
- 3. Fold together vegetable-broth mixture, bread, eggs and parsley in a large heatproof bowl until evenly moistened. Loosely spoon into baking dish and bake, uncovered, about 30 minutes or until the top is golden brown.

TIP: To dry bread faster, toast in a 375° oven on a baking sheet for 20 minutes, stirring halfway through.

Mushroom Wine Gravy



Prep Time: 5 minutes Cook Time: 20 minutes Makes: About 4 cups

INGREDIENTS

- ½ cup butter
- 1 cup thinly sliced white or brown mushrooms
- 1/4 cup diced onion
- 1/4 cup thinly sliced celery
- 1½ teaspoons chopped fresh thyme or sage
- ½ cup all-purpose flour
- 1 32-oz. carton College Inn* Turkey or Chicken Broth, divided
- 2 tablespoons dry white wine Cracked black pepper, to taste

DIRECTIONS

- 1. Melt butter in a large skillet over medium-high heat. Cook mushrooms, onion, celery and thyme until onion is very soft and golden brown, about 5 minutes. Stir in flour and cook, stirring constantly, about 4 to 5 minutes or just until light golden brown.
- 2. Gradually whisk in 2 cups broth and wine. Cook, stirring frequently with a whisk, about 3 minutes or until thickened and smooth. Let cool. Refrigerate gravy base and remaining 2 cups broth up to 2 days before serving.
- **3.** Transfer roasted turkey to a platter to rest. Skim fat from pan drippings. Add pan drippings to refrigerated gravy base in a medium saucepan; heat over medium heat, stirring frequently with a whisk. Add reserved broth ½ cup at a time until desired consistency is reached. Simmer until heated through and season to taste with pepper.

Cauliflower in a creamy Parmesan sauce with a lemon breadcrumb topping—no baking required. Combine the complex flavors of curry with seasonal butternut squash to create a soup that is perfect on your holiday table or any cold-weather meal

Stovetop Cauliflower Gratin



Prep Time: 15 minutes Cook Time: 25 minutes Serves: 4 to 6

INGREDIENTS

- ⅓ cup panko breadcrumbs
- 1 tablespoon chopped fresh parsley
- 1 teaspoon finely grated lemon zest
- 2 tablespoons olive oil
- $\frac{1}{2}$ cup diced onion
- 2 tablespoons all-purpose flour
- 2 cups College Inn* Garden Vegetable Broth 40% Less Sodium
- 1 medium head cauliflower (about 2½ lbs.), trimmed and cut into 1-inch florets (about 7 cups)
- ¼ cup grated Parmesan cheeseSalt and freshly ground black pepper, to taste

DIRECTIONS

- 1. Toast panko in a 4 to 5-qt. saucepan or Dutch oven over medium heat about 3 minutes, stirring occasionally. Transfer quickly to a small bowl; stir in parsley and lemon zest and set aside.
- 2. Heat oil in same pan over medium heat. Add onion and cook, stirring occasionally, about 4 minutes or until tender. Whisk in flour and cook 1 minute, stirring constantly. Whisk in broth and bring to a boil, stirring occasionally.
- **3.** Stir in cauliflower; cover and simmer 7 to 8 minutes or until tender, stirring halfway through. Stir in Parmesan and season to taste with salt and pepper. Sprinkle with panko mixture and serve.

VARIATION: For Stovetop Broccoli Gratin, prepare recipe as directed except use 7 cups broccoli florets instead of cauliflower. Or try 3½ cups each broccoli and cauliflower.

Butternut Curry Soup



Prep Time: 10 minutes Cook Time: 20 minutes

Serves: 4

INGREDIENTS

- 2 tablespoons butter
- cup sliced leeks or chopped shallots
- 4 cups cubed butternut squash
- 2 teaspoons curry powder
- 1 tablespoon packed light brown sugar
- 2 cups College Inn* Chicken Broth Sour cream or Greek yogurt, optional Chopped fresh chives, optional

DIRECTIONS

- 1. Melt butter in large saucepan over medium heat. Cook leeks 3 minutes. Add squash, curry powder and sugar; cook 2 minutes.
- 2. Add broth; cover and bring to a boil. Reduce heat and simmer 15 minutes or until squash is soft. Remove from heat.
- 3. Puree squash mixture with immersion blender or in food processor or blender until smooth. Serve with sour cream or Greek yogurt and chives, if desired.

VARIATION: To make Butternut Ginger Soup, prepare recipe as directed, except substitute 1 tablespoon minced fresh ginger for curry powder.









Having a festive get-together is the perfect way to spread holiday cheer to all those you hold dear. (It's also a great excuse to treat yourself to some new serveware!) No matter how you celebrate, Food Network and Kohl's are here to help make it the happiest holiday ever.









SHRIMP AND AVOCADO BURRITOS

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1 10-ounce package frozen cooked rice (about 2 cups)
- 1/4 cup sliced pickled jalapeños, plus 1 tablespoon brine
- 1 16-ounce can mild chili beans, undrained
- 3/4 cup frozen fire-roasted corn
- ½ cup roasted garlic salsa
- 12 ounces large shrimp, peeled, deveined and cut into chunks
- ½ cup chopped fresh cilantro
- 1 ripe avocado

Juice of 1 lime, plus wedges for serving Kosher salt and freshly ground pepper

4 burrito-size spinach tortillas Sour cream, for serving

- **1.** Preheat the oven to 400°. Heat the rice as the label directs; keep warm.
- **2.** Chop 1 to 2 tablespoons jalapeños; set aside. Combine the beans, corn and salsa in a large skillet over medium-high heat. Bring to a simmer and cook until thickened, 2 to 3 minutes. Stir in the shrimp and simmer until cooked through, 5 to 7 minutes. Stir in ¼ cup cilantro, the chopped jalapeños and brine.
- **3.** Mash the avocado with the lime juice and remaining ¼ cup cilantro in a small bowl. Season with salt and pepper.
- **4.** Warm the tortillas in the microwave until softened, 30 seconds to 1 minute. Spread the avocado mixture in the center of each tortilla. Top with some of the shrimp-bean mixture, then top with the rice. Fold in the sides of the tortillas and roll up.
- **5.** Place the burritos seam-side down on a baking sheet and bake until warmed through, about 5 minutes. Serve with sour cream, lime wedges and pickled jalapeño slices.

Per serving: Calories 670; Fat 18 g (Saturated 4 g); Cholesterol 92 mg; Sodium 1,591 mg; Carbohydrate 101 g; Fiber 13 g; Sugars 7 g; Protein 26 g

118 FOOD NETWORK MAGAZINE • DECEMBER 2017

CREAMY ORZO WITH MUSHROOMS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 8 ounces cremini mushrooms, thinly sliced
- 3 tablespoons extra-virgin olive oil

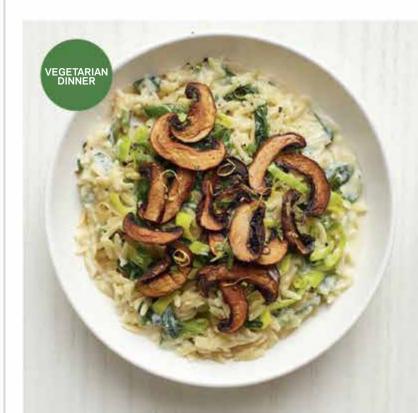
Kosher salt and freshly ground pepper

- 1 large leek (white and light green parts only), sliced and rinsed
- 2 cloves garlic, minced
- 12 ounces orzo
- 3 cups milk
- 1½ cups shredded Italian cheese blend (about 6 ounces)
- 1 5-ounce package baby spinach (about 8 cups)

Grated zest and juice of 1 lemon

- 2 tablespoons chopped fresh parsley
- **1.** Preheat the oven to 425°. Toss the mushrooms with 2 tablespoons olive oil, a pinch of salt and a few grinds of pepper on a baking sheet. Spread out in a single layer. Roast, stirring halfway through, until well browned and crisp around the edges, about 25 minutes. Let cool for a few minutes, then scrape up with a spatula and transfer to a bowl.
- 2. Meanwhile, heat the remaining 1 tablespoon olive oil in a large pot or Dutch oven over medium-high heat. Add the leek and garlic, season with salt and pepper and cook until the leek softens, about 2 minutes. Add the orzo, 2 cups water, the milk, 1 teaspoon salt and a few grinds of pepper. Bring to a boil, stirring constantly. Reduce the heat to a simmer and cook, stirring occasionally, until the orzo is al dente, 5 to 7 minutes. Remove from the heat and add the cheese, spinach, lemon juice and 1 tablespoon parsley. Stir until the cheese melts and the spinach wilts; add a splash of water if the mixture is too thick. Season with salt and pepper.
- **3.** Toss the mushrooms with the lemon zest and remaining 1 tablespoon parsley. Divide the orzo among bowls and top with the mushroom mixture.

Per serving: Calories 710; Fat 28 g (Saturated 11 g); Cholesterol 48 mg; Sodium 984 mg; Carbohydrate 85 g; Fiber 5 g; Sugars 15 g; Protein 31 g





BRING FLAVOR

HONE FOR THE HOLIDAYS

START WITH THE RIGHT INGREDIENTS

Want to wow your holiday crowd? Start with the right olive oil. Pompeian® Olive Oils enhance everything you make for holiday meals and entertaining. For a rich, hearty finish—think marinades, pastas and salad dressings—try Pompeian® Robust Extra Virgin Olive Oil.

For a subtler touch, opt for Pompeian® Smooth Extra Virgin Olive Oil.

TRY THIS RECIPE CHICKEN WITH 40 CLOVES OF GARLIC, POTATOES & GRAVY



INGREDIENTS

Sea salt or kosher salt, and freshly ground black pepper, to taste

- tablespoon allpurpose flour
- ½ lemon, sliced
- ½ lb. garlic, unpeeled, separated into cloves
- 1/4 cup Pompeian® White Cooking Wine
- 1/4 cup, plus 1 cup warm chicken broth
- 2 lbs. Yukon Gold potatoes, peeled and cut into 1½-inch chunks

- 2 teaspoons fresh thyme leaves
- 3 tablespoons, plus ¼ cup Pompeian® Smooth Extra Virgin Olive Oil
- 3½ to 4 lbs. chicken
- 6 sprias of thyme

Pompeian® Robust Extra Virgin Olive Oil

Toasted Bread

BOUQUET GARNI

(1 bay leaf, ½ stalk of celery, 1 sprig of thyme, 2 sprigs of parsley and 1 sprig of sage, tied together with twine)

DIRECTIONS

1. Preheat oven to 450° F. Season chicken inside and out with salt and pepper. Insert Bouquet Garni and lemon slices into chicken and truss. **2.** Pour 1 Tbsp. of the Pompeian Smooth Extra Virgin Olive Oil into small roasting pan. Place chicken, breast side up, in the pan and rub with 1 Tbsp. of the olive oil. Scatter garlic cloves around chicken. Drizzle with 1 Tbsp. of the Pompeian Smooth Extra Virgin Olive Oil and top garlic with 6 sprigs of thyme. **3.** Roast chicken 30 min. Reduce temperature to 375° F. Baste with pan juices every 10 min. Continue roasting 30 min. more, until chicken is fully cooked. **4.** Meanwhile, cook potatoes in a large pot of salted water until tender. Drain and transfer to a large bowl. Heat remaining ½ cup of

Pompeian Smooth Extra Virgin Olive Oil and thyme leaves in a small saucepan over low heat. Cook until thyme begins to brown, Peel and mash 12 of the roasted garlic cloves. Coarsely mash potatoes. Add thyrne-infused olive oil, mashed garlic and 14 cup of warm chicken broth. Stir to blend. Season with salt and pepper and keep warm, 5. Transfer chicken and remaining garlic to platter. In small bowl, combine remaining 1 cup of chicken broth with the flour. Stir until flour is incorporated. Place roasting parton a burner over medium heat. Add Pompeian White Cooking Wine and deglaze, scraping brown bits at the bottom of the pan, ab 2 min. Add broth and flour mixture and cook, stirring constantly, until gravy thickens slightly, about 3 min. Remove pan from heat. Strain gravy through a fine sieve. Season with salt and pepper. Peel 12 cloves of roasted garlic, mash and stir into gravy. 6. Drizzle Pompeian Robust Extra Virgin Olive Oil on toasted bread and spread with remaining garlic cloves. Remove trussing twine and Bouque Garni, and serve chicken with the mas potatoes, pan gravy and toasted bread.



Find more ways to bring flavor home at POMPEIAN.COM.





CUBAN BEEF-AND-POTATO SANDWICHES

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- beef cube steaks (about 1 pound), pounded to \(\frac{1}{2} \) inch thick
- 3 tablespoons extra-virgin olive oil
- 3 cloves garlic, minced

Kosher salt and freshly ground pepper

- sweet onion, very thinly sliced
- 1 tablespoon white vinegar
- 1/3 cup mayonnaise
- 1 tablespoon green hot sauce
- 4 small hero rolls (about 6 inches long), split
- 3 cups potato sticks
- 2 tomatoes, sliced

Coleslaw, for serving

- **1.** Toss the steaks with 1 tablespoon olive oil and all but ½ teaspoon garlic in a large bowl; season with salt and a few grinds of pepper. Let sit at room temperature at least 10 minutes.
- 2. Meanwhile, toss the onion with the vinegar and a few pinches of salt in a medium bowl. Mix the mayonnaise, hot sauce, remaining garlic and a pinch each of salt and pepper in a small bowl.
- 3. Heat a large nonstick skillet over medium heat. Add the rolls and place a heavy skillet on top of them; cook until browned and crisp, about 3 minutes per side.
- 4. Wipe out the skillet and heat 1 tablespoon olive oil over medium-high heat. Add 2 steaks and cook until lightly browned, about 1 minute per side; remove to a plate. Add the remaining 1 tablespoon oil to the skillet and repeat with the remaining steaks.
- 5. Spread the mayonnaise mixture on the rolls. Place some potato sticks on the bottom halves, then top with the steak, cutting as needed to fit. Top with the tomatoes, a pinch of salt, the marinated onion, more potato sticks and the roll tops. Gently press down on the sandwiches. Serve with coleslaw.

Per serving: Calories 730; Fat 44 g (Saturated 10 g); Cholesterol 105 mg; Sodium 984 mg; Carbohydrate 46 g; Fiber 3 g; Sugars 8 g; Protein 31 g



CHICKEN AND BRUSSELS SPROUTS WITH APPLE CIDER SAUCE

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 pound Brussels sprouts, trimmed and halved or quartered if large
- 2 sweet apples (such as Gala), cut into wedges
- 1 red onion, cut into wedges (root left intact)
- 2 small sprigs rosemary, plus 1 teaspoon finely chopped leaves
- 2 tablespoons extra-virgin olive oil

Kosher salt and freshly ground pepper

- 2 tablespoons unsalted butter
- 4 skinless, boneless chicken breasts (about 8 ounces each)
- 2/3 cup apple cider
- teaspoon apple cider vinegar
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 450°. Toss the Brussels sprouts, apples, red onion and rosemary sprigs with the olive oil, ½ teaspoon salt and a few grinds of pepper on a baking sheet. Spread in a single layer and roast on the upper oven rack, flipping halfway through, until tender and browned, 25 to 30 minutes.
- **2.** Meanwhile, heat 1 tablespoon butter in a large ovenproof skillet over medium-high heat. Season the chicken on both sides with salt, pepper and the chopped rosemary. Add the chicken to the skillet and cook until browned on the bottom, about 6 minutes. Flip and cook 2 more minutes, then pour the cider into the skillet around the chicken. Transfer to the lower oven rack and roast until just cooked through, 10 to 12 minutes.
- **3.** Transfer the chicken to a cutting board to rest and return the skillet to medium-high heat. Simmer until the pan sauce is reduced by half, about 1 minute. Remove from the heat and swirl in the remaining 1 tablespoon butter and the vinegar; season with salt and pepper.
- 4. Slice the chicken and divide among plates along with the roasted vegetables and apple. Spoon the sauce over the chicken.

Per serving: Calories 510; Fat 19 g (Saturated 6 g); Cholesterol 181 mg; Sodium 423 mg; Carbohydrate 28 g; Fiber 6 g; Sugars 17 g; Protein 55 g

MASHED POTATOES WITHOUT THE PAIN



Fresh made taste in minutes

NEW ORE-IDA Mashed PotatoesNow in the freezer aisle



PARMESAN FRENCH TOAST WITH PANCETTA AND EGGS

ACTIVE: 35 min

■ TOTAL: 35 min

■ SERVES: 4

- 8 large eggs
- 3/4 cup milk
- 11/4 cups grated parmesan cheese (about 4 ounces)
- 1/4 cup chopped fresh parsley

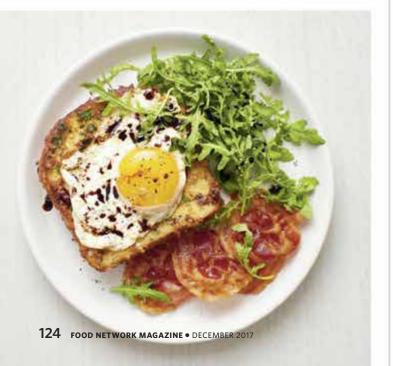
Kosher salt and freshly ground pepper

- 3 tablespoons extra-virgin olive oil
- 4 ounces thinly sliced pancetta (8 to 12 slices)
- 8 3/4-inch-thick slices country white bread
- 6 cups baby arugula

1 to 2 tablespoons aged balsamic vinegar or balsamic glaze

- **1.** Put a baking sheet in the oven and preheat to 250°. Whisk 4 eggs, the milk, ¼ cup cheese, the parsley, ½ teaspoon salt and a few grinds of pepper in a baking dish; set aside.
- **2.** Heat 1 tablespoon olive oil in a large nonstick skillet over medium heat. Add the pancetta and cook, flipping, until crisp, 4 to 5 minutes. Drain on paper towels; reserve the drippings in the skillet.
- **3.** Heat 1 tablespoon olive oil in another large nonstick skillet over medium heat. Add the bread to the egg mixture and let soak, turning once, about 1 minute. Add 4 of the bread slices to the skillet and sprinkle each with 1 tablespoon cheese. Cook until golden on the bottom, about 2 minutes. Flip, sprinkle each with 1 tablespoon cheese and cook until golden and the cheese on the bottom is crisp, about 2 minutes. Flip again and cook until the cheese melts, about 1 more minute. Transfer to the baking sheet to keep warm and repeat with the remaining bread and cheese.
- **4.** Heat the skillet with the pancetta drippings over medium heat. Crack the remaining 4 eggs into the skillet and cook until the whites are set, about 3 minutes. Divide the French toast among plates and top with the fried eggs. Toss the arugula in a bowl with the remaining 1 tablespoon olive oil and a pinch each of salt and pepper. Add to the plates. Drizzle with the vinegar and season with pepper.

Per serving: Calories 630; Fat 38 g (Saturated 12 g); Cholesterol 418 mg; Sodium 1,343 mg; Carbohydrate 40 g; Fiber 2 g; Sugars 9 g; Protein 32 g



BAKED RIGATONI WITH SWISS CHARD AND SAUSAGE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

Kosher salt

- 12 ounces rigatoni
- 2 tablespoons extra-virgin olive oil
- 12 ounces hot Italian sausage, casings removed
- 1 onion, chopped
- small bunch Swiss chard, leaves and stems chopped separately
- 3 cloves garlic, minced
- 1 28-ounce can whole peeled San Marzano tomatoes, crushed by hand
- ½ teaspoon dried oregano

Freshly ground pepper

- 1 cup ricotta cheese
- 3/4 cup shredded mozzarella cheese

Parmesan cheese, for topping

- 1. Preheat the broiler. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve ½ cup cooking water, then drain.
- **2.** Meanwhile, heat the olive oil in a large pot over medium-high heat. Add the sausage and cook, breaking it up into pieces, until browned, 3 to 5 minutes. Add the onion and chard stems; cook, stirring, until softened, 3 to 5 minutes. Add the garlic and cook 30 seconds. Add the tomatoes, oregano, ¼ teaspoon salt and a few grinds of pepper. Cook, stirring, until thickened, about 4 minutes. Add the chard leaves and cook, stirring, until softened, about 3 minutes.
- **3.** Add the pasta and ¼ cup reserved cooking water to the sauce and stir to coat, adding more cooking water as needed to loosen; season with salt and pepper. Transfer to a 3-quart baking dish. Dollop spoonfuls of the ricotta on top, then sprinkle with the mozzarella. Broil until golden brown and bubbling, 3 to 5 minutes. Let rest 5 minutes before serving. Sprinkle with parmesan.

Per serving: Calories 930; Fat 49 g (Saturated 19 g); Cholesterol 115 mg; Sodium 1,532 mg; Carbohydrate 82 g; Fiber 7 g; Sugars 8 g; Protein 39 g



Seasoned Sausage MAKES ANYONE SEEM LIKE A SEASONED CHEF.

SAUSAGE QUICHE

INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Regular Premium Pork Sausage, cooked, crumbled, drained

4 green onions, sliced

1 cup shredded cheddar cheese 4 eggs

2 cups half-and-half or milk 1 cup all-purpose baking mix Suggested toppings: sour cream, chopped tomatoes, chopped fresh parsley

DIRECTIONS:

1. Preheat oven to 400°F. Place sausage in lightly greased 2-quart round casserole dish. Top with onions and cheese.

 Beat eggs, half-and-half and baking mix with wire whisk until well blended.

Pour over cheese.

3. Bake 45-50 minutes or until knife inserted in center comes out clean. Cool 5 minutes. Cut into 8 wedges. Add toppings.

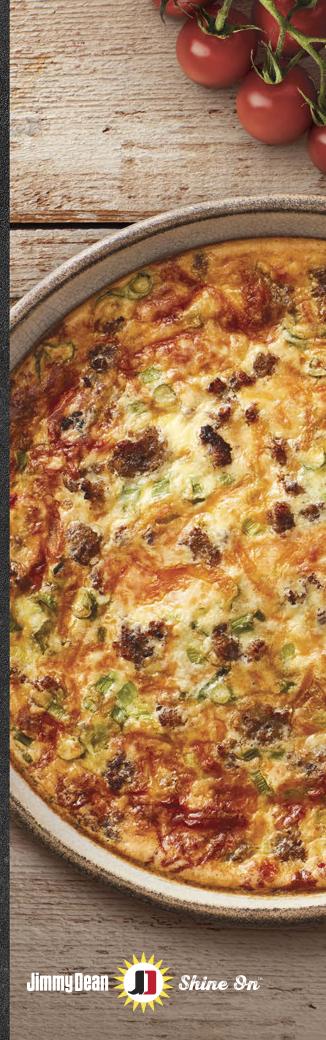
PREP TIME: 15 min. COOK TIME: 45 min.

VARIATION: Substitute a 13x9-inch baking pan for 2-quart round casserole dish. Bake 20-25 minutes or until knife inserted in center comes out clean.

JIMMYDEAN.COM/RECIPES



OUR ORIGINAL BLEND OF SIGNATURE SEASONINGS WILL MAKE YOUR RECIPES SHINE.





One Machine. Two Washers.

FlexDry™

SAMSUNG

One Machine. Two Dryers.





Surround Vision, with its virtual bird's-eye view, can help bring convenience and safety to every trip. And its stunning new design looks great from every angle. The all-new Equinox. It makes every trip a truly enjoyable event.

THE ALL-NEW 2018 CHEVROLET EQUINOX

STARTING AT \$24,525

As shown \$37,3452





PORK AND GREEN BEAN STIR-FRY

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

1½ pounds pork sirloin chops or pork blade steaks, bones removed

1½ cups jasmine rice, rinsed

Zest of 1 lemon, removed in wide strips with a vegetable peeler Kosher salt and freshly ground pepper

- cup vegetable oil
- pound haricots verts, trimmed and halved 1
- 2 cloves garlic, finely chopped
- red jalapeño pepper, seeded and finely diced
- tablespoon grated peeled fresh ginger 1
- 1/3 cup packed dark brown sugar
- tablespoon fish sauce

Chopped fresh cilantro and/or mint, for topping

- 1. Put the pork in the freezer while you prepare the rice. Put the rice in a medium saucepan and add 2 cups water, the lemon zest and ½ teaspoon salt; bring to a boil. Stir, then cover and reduce the heat to low. Cook until the water is absorbed, about 10 minutes. Turn off the heat and let stand 10 minutes. Fluff the rice with a fork.
- 2. Meanwhile, cut the pork into 1½-by-½-inch strips. Season with salt and pepper. Heat 2 tablespoons vegetable oil in a large nonstick skillet over high heat until very hot. Add half the pork and cook until browned, about 2 minutes per side. Remove to a large bowl; repeat with the remaining pork.
- 3. Add another 1 tablespoon vegetable oil to the skillet over medium heat. Add the haricots verts, ¼ teaspoon salt and ½ cup water; cook, stirring, until the water evaporates and the haricots verts start browning, about 6 minutes. Add to the pork.
- 4. Add the remaining 1 tablespoon vegetable oil, the garlic, jalapeño and ginger to the skillet and cook, stirring, until golden, 1 minute. Add the brown sugar, fish sauce and \(\frac{1}{4} \) cup water; cook until the sauce is thick and bubbling, 1 to 2 minutes. Add the pork and haricots verts to the sauce and toss until glazed, about 1 minute; season with salt. Serve the stir-fry with the rice; top with cilantro and/or mint.

Per serving: Calories 700; Fat 21 g (Saturated 3 g); Cholesterol 107 mg; Sodium 777 mg; Carbohydrate 79 g; Fiber 3 g; Sugars 21 g; Protein 45 g



CHICKEN AND BARLEY SOUP

ACTIVE: 20 min

■ TOTAL: 30 min

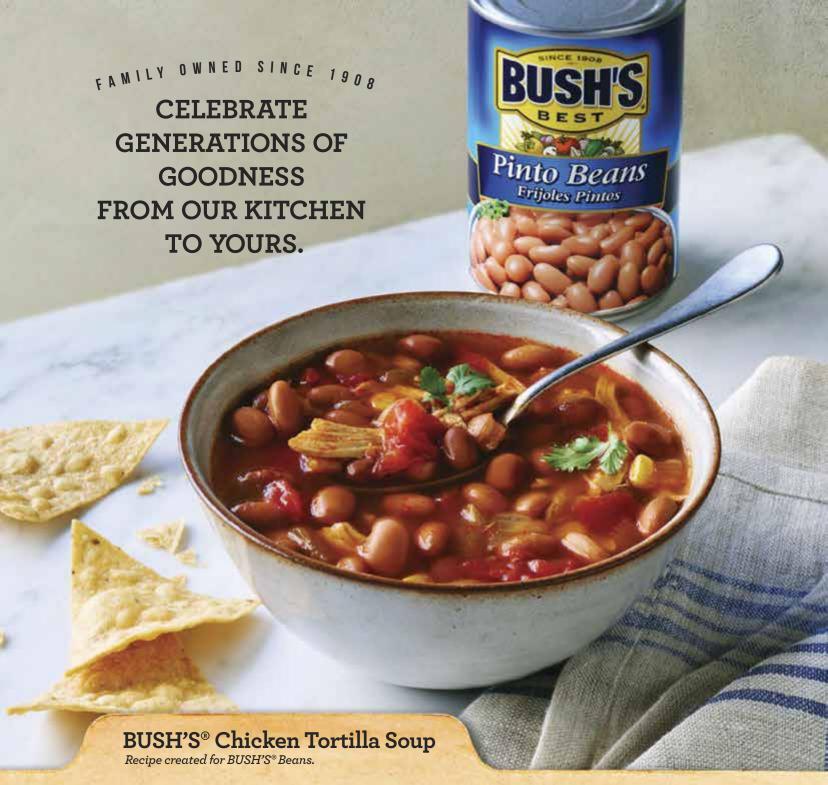
■ SERVES: 4

- 3 tablespoons extra-virgin olive oil
- 2 carrots, cut into 1/2-inch pieces
- stalks celery, cut into 1/2-inch pieces
- 1 large leek (white and light green parts only), thinly sliced and rinsed
- 1/2 small head Savoy cabbage, chopped
- 2 teaspoons paprika, plus more for topping

Kosher salt and freshly ground pepper

- cups low-sodium chicken broth
- 2½ cups chopped rotisserie chicken (skin discarded)
- 1/2 cup quick-cooking barley
- cup sour cream
- tablespoons chopped fresh dill
- **1.** Heat the olive oil in a medium Dutch oven over medium heat. Add the carrots, celery and leek and cook, stirring occasionally, until the leek softens, 3 to 4 minutes. Add the cabbage, paprika, ½ teaspoon salt and a few grinds of pepper and stir to coat. Increase the heat to medium high and cook, stirring often, until the cabbage is wilted and the vegetables start browning, 4 to 5 minutes.
- 2. Add 2 cups water, the chicken broth and chopped chicken to the pot; bring to a simmer. Add the barley, cover and simmer until tender, about 10 minutes; season with salt and pepper.
- 3. Divide the soup among bowls. Top with the sour cream, dill and more paprika.

Per serving: Calories 390; Fat 24 g (Saturated 6 g); Cholesterol 42 mg; Sodium 675 mg; Carbohydrate 34 g; Fiber 7 g; Sugars 7 g; Protein 22 g



Ingredients:

- 2 cans (16 oz.) BUSH'S® Pinto Beans
- 2 lbs. chicken, cooked & shredded
- 1 can (15 oz.) whole tomatoes, mashed & undrained
- 1 can (10 oz.) enchilada sauce
- 1 medium onion, chopped
- 1 can (4 oz.) green chilies, diced
- 2 cloves garlic, chopped
- 8 cups chicken broth
- 1 pkg. (1.25 oz.) original taco seasoning
- 1 pkg. (10 oz.) frozen corn
- 2 tbsp. fresh cilantro, chopped

Preparation Time: 15 minutes

Cooking Time: 30 minutes
Total Time: 45 minutes

Servings: 8

Directions:

- 1. Combine all ingredients except cilantro & tortilla chips in a large 5 qt. stock pot.
- 2. Bring to a boil. Reduce heat to med-low & simmer for 30 minutes or until onions are translucent & flavors blended.*
- 3. Serve with cilantro and tortilla chips.
- * Alternate cooking method: Cover & cook 3-4 hours on low in a slow cooker.



FOR MORE RECIPES
BUSHBEANS.COM

SHEPHERD'S PIE BAKED POTATOES

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 4 russet potatoes (about 8 ounces each)
- 5 tablespoons unsalted butter
- ½ onion, chopped
- 3 cloves garlic, sliced
- 1 tablespoon chopped fresh thyme

Kosher salt

12 ounces ground beef

Freshly ground pepper

- 1 cup low-sodium beef broth
- 3 tablespoons ketchup
- 2 teaspoons Worcestershire sauce
- 1 cup frozen peas and carrots, thawed
- 1 cup shredded colby jack cheese (about 4 ounces)
- **1.** Pierce the potatoes with a fork in a few spots. Put on a microwave-safe plate and microwave until tender, 14 to 16 minutes.
- 2. Meanwhile, melt 1 tablespoon butter in a large skillet over medium-high heat. Add the onion, garlic, thyme and ½ teaspoon salt. Cook, stirring, until the onion is soft, about 4 minutes. Add the beef, ½ teaspoon salt and a few grinds of pepper and cook, breaking up the meat, until no longer pink, about 4 minutes.
- **3.** Stir in the beef broth, ketchup and Worcestershire sauce and bring to a gentle simmer. Cook, stirring occasionally, until slightly thickened, 6 to 8 minutes. Stir in the peas and carrots and warm through, about 1 minute; season with salt and pepper.
- **4.** Preheat the broiler. Halve the potatoes lengthwise and fluff the flesh with a fork; top each potato half with ½ tablespoon butter and season with salt and pepper. Place on a baking sheet. Divide the meat mixture among the potato halves, then top with the cheese. Broil until melted, about 2 minutes.

Per serving: Calories 650; Fat 36 g (Saturated 20 g); Cholesterol 122 mg; Sodium 842 mg; Carbohydrate 53 g; Fiber 5 g; Sugars 5 g; Protein 29 g

132 FOOD NETWORK MAGAZINE • DECEMBER 2017

LAMB WITH LENTIL SALAD

ACTIVE: 35 min

■ TOTAL: 35 min

■ SERVES: 4

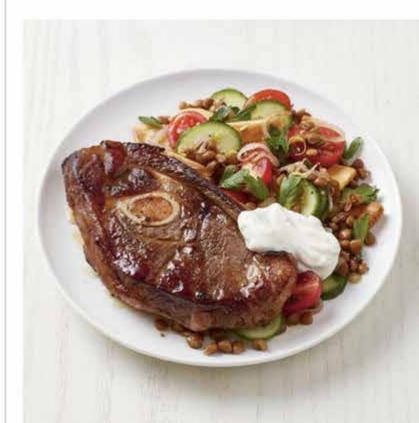
½ cup 2% plain Greek yogurt Grated zest and juice of 1 lemon

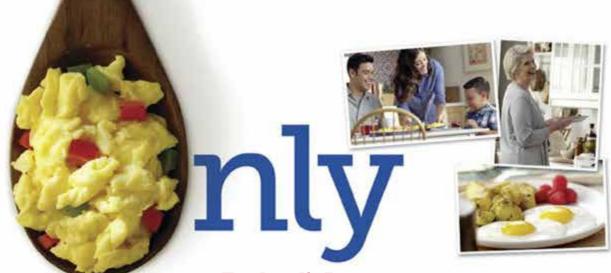
1¼ teaspoons dried mint

Kosher salt and freshly ground pepper

- 1/4 cup extra-virgin olive oil
- 1 small shallot, thinly sliced
- 1 15-ounce can lentils, drained and rinsed
- 1 cup cherry tomatoes, halved
- 3 Persian cucumbers, thinly sliced
- ½ cup packed fresh parsley and/or mint, torn
- 1½ cups pita chips, broken into small pieces
- 4 ½-inch-thick lamb shoulder chops (6 to 7 ounces each)
- **1.** Combine the yogurt, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon each lemon zest, dried mint and salt, and a few grinds of pepper in a small bowl. Set aside.
- **2.** Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the shallot and cook, stirring, until tender, about 4 minutes. Add the lentils and cook until warmed through, about 1 minute. Transfer to a large bowl and toss with the remaining lemon zest and juice, the cherry tomatoes, cucumbers, parsley, pita chips, 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper.
- **3.** Wipe out the skillet and return to high heat. Season the lamb chops with salt and pepper and rub all over with the remaining 1 tablespoon olive oil and 1 teaspoon dried mint. Add 2 chops to the skillet and cook, turning once, until well browned, 4 to 7 minutes. Transfer to a plate and tent with foil to keep warm. Repeat with the remaining 2 chops.
- **4.** Divide the lamb chops among plates. Serve with the lentil salad and yogurt sauce.

Per serving: Calories 570; Fat 35 g (Saturated 10 g); Cholesterol 99 mg; Sodium 647 mg; Carbohydrate 30 g; Fiber 11 g; Sugars 6 g; Protein 35 g





Eggland's Best is the egg special enough for your family.

Serving ordinary eggs can just feel ordinary. But serving Eggland's Best can make you feel you're doing something special.

Only Eggland's Best gives you more of the delicious, farm-fresh, taste you and your family love. Plus,6 times more vitamin D, 10 times more vitamin E, and 25% less saturated fat than ordinary eggs.

Available in Classic, Cage Free, Organic, Hard Cooked, and other outstanding varieties.

And now giving them the best comes with delicious savings, too.





Better taste. Better nutrition.

Better eggs.®



Egg•land's Best Organic Eggs



RETAILER: Eggland's Best, LLC, will reimburse you face value of coupon plus & if submitted in compliance with our redemption policy, available upon request. Cash value 1/100¢. Mail to: Eggland's Best 1245, NCH Marketing Services, P.O. Box 880001, El Paso, TX 88588-0001. Void if copied, prohibited, restricted, or transferred prior to redemption. One coupon per purchase. ©2017 EGGLAND'S BEST, LLC



RETAILER: Eggland's Best, LLC, will reimburse you face value of coupon plus 8¢ if submitted in compliance with our redemption policy, available upon request. Cash value 1/100¢. Mail to: Eggland's Best 1245, NCH Marketing Services, P.O. Box 880001, El Paso, TX 88588-0001. Void if copied, prohibited, restricted, or transferred prior to redemption. One coupon per purchase. ©2017 EGGLAND'S BEST, LLC

Mfr. Coupon Expires 9/30/18



Egg•land's Best Hard-Cooked & Peeled Eggs or Cage Free Hard-Cooked & Peeled Eggs

RETAILER: Eggland's Best, LLC, will reimburse you face value of coupon plus 8¢ if submitted in compliance with our redemption policy, available upon request. Cash value 1/100¢. Mail to: Eggland's Best 1245, NCH Marketing Services, P.O. Box 880001, El Paso, TX 88588-0001. Void if copied, prohibited, restricted, or transferred prior to redemption. One coupon per purchase. ©2017 EGGLAND'S BEST, LLC

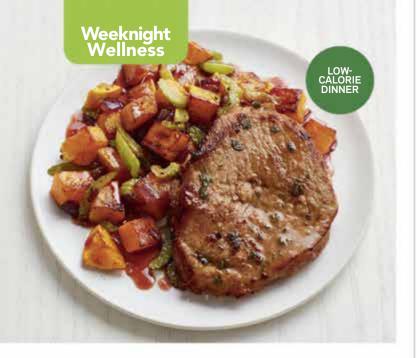






RETAILER: Eggland's Best, LLC, will reimburse you face value of coupon plus 8¢ if submitted in compliance with our redemption policy, available upon request. Cash value 1/100¢. Mail to: Eggland's Best 1245, NCH Marketing Services, P.O. Box 880001, El Paso, TX 88588-0001, Void if copied, prohibited, restricted, or transferred prior to redemption. One coupon per purchase. ©2017 EGGLAND'S BEST, LLC





PORK WITH SWEET-AND-SOUR SQUASH

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- cups 1-inch cubes peeled butternut squash (about 11/4 pounds)
- 1/4 cup extra-virgin olive oil

Kosher salt and freshly ground pepper

- 3 stalks celery
- 1 red onion
- 4 6-ounce pork scallopini, pounded to ¼ inch thick if necessary
- 2 tablespoons chopped fresh thyme
- 3 cloves garlic, sliced
- 2 tablespoons capers, drained and rinsed
- 1/4 cup red wine vinegar
- 3 tablespoons sugar
- 2 tablespoons chopped fresh basil
- 1. Put a baking sheet in the oven and preheat to 450°. Toss the squash with 1 tablespoon olive oil, ½ teaspoon salt and a few grinds of pepper and spread in a single layer on the hot baking sheet. Roast until the squash is tender and browned on the bottom, about 20 minutes.
- 2. Meanwhile, chop the celery and red onion and set aside. Heat 1 tablespoon olive oil in a large nonstick skillet over high heat. Season the pork with salt, pepper and 1 tablespoon thyme. Add 2 pork scallopini to the skillet and cook, turning once, until browned and just cooked through, about 3 minutes. Remove to a plate and cover to keep warm. Add 1 more tablespoon oil to the skillet and repeat with the remaining pork.
- **3.** Add the remaining 1 tablespoon oil, the celery, red onion and ¼ teaspoon salt to the skillet. Cook, stirring, until crisptender, about 3 minutes. Add the garlic, capers and remaining 1 tablespoon thyme and cook, stirring, until the garlic is golden, about 3 minutes. Add the squash, vinegar, sugar and ¼ cup water and cook until the liquid is almost absorbed, 1 to 2 minutes. Season with salt and pepper and stir in the basil. Divide the pork and vegetables among plates.

Per serving: Calories 460; Fat 20 g (Saturated 4 g); Cholesterol 112 mg; Sodium 697 mg; Carbohydrate 28 g; Fiber 6 g; Sugars 14 g; Protein 40 g



SPICY TOFU AND VEGETABLE LO MEIN

Fresh ginger

adds great

flavor-and as a

bonus it contains

gingerol, a potent

antioxidant and

anti-inflammatory

agent.

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

Kosher salt

14-ounce package extra-firm tofu, drained and cut into 1-inch pieces Freshly ground pepper

- 3 tablespoons vegetable oil
- 8 ounces thin whole wheat spaghetti
- 3 tablespoons low-sodium soy sauce
- 2 tablespoons oyster sauce
- 1 12-ounce bag broccoli florets
- 1 red bell pepper, cut into thin strips
- 1 carrot, halved crosswise and cut into thin strips
- 1 red jalapeño pepper, sliced (remove seeds for less heat)
- 2 tablespoons finely chopped peeled fresh ginger
- teaspoon toasted sesame oil
- **1.** Bring a medium saucepan of salted water to a boil. Pat the tofu dry between 2 layers of paper towels; season with salt and pepper. Heat 2 tablespoons vegetable oil in a large nonstick skillet over medium heat. Add the tofu and cook, turning once, until well browned and slightly crisp, about 15 minutes; transfer to a plate.
- **2.** Meanwhile, cook the pasta in the boiling water, 1 to 2 minutes less than the label directs for al dente. Reserve 1 cup cooking water, then drain. Mix the soy sauce, oyster sauce and ½ cup of the cooking water in a small bowl.
- **3.** Add the remaining 1 tablespoon vegetable oil to the skillet. Increase the heat to high and add the broccoli. Cook, stirring, until crisp-tender, about 5 minutes. Add the bell pepper, carrot, jalapeño and ginger and cook until just softened, 2 more minutes. Add the noodles, tofu and soy sauce mixture and cook, tossing, until most of the sauce is absorbed, about 2 minutes. Stir in enough of the remaining ½ cup cooking water to loosen. Drizzle with the sesame oil, season with salt and toss.

Per serving: Calories 440; Fat 19 g (Saturated 2 g); Cholesterol 0 mg; Sodium 813 mg; Carbohydrate 52 g; Fiber 10 g; Sugars 6 g; Protein 23 g

Provides an extra layer of immune support.

Over 70% of your immune system is located in your digestive tract. Florastor® strengthens digestive balance to also support a healthy immune system. However, Florastor goes beyond by stimulating the production of IgA, a protein that promotes health and defends against infection.



Easy Sides



WILD RICE WITH POMEGRANATE SEEDS

Cook 1 each chopped **celery stalk** and **onion** in 2 tablespoons **butter** in a saucepan over medium heat, 5 minutes. Add 1¼ cups **wild rice blend**, 1½ cups **chicken broth**, ¾ cup **apple cider**, 1 teaspoon **kosher salt**, a few grinds of **pepper** and 2 **bay leaves**. Simmer, covered, until tender, 40 to 45 minutes; let sit 5 minutes. Drain any liquid. Stir in 2 sliced **scallions** and ¼ cup **pomegranate seeds**.



GREEN BEANS WITH FENNEL

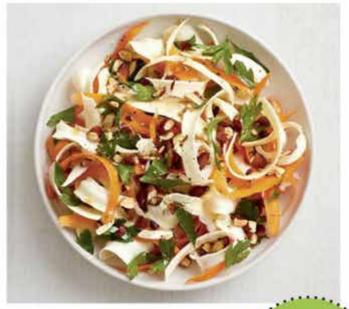
Heat 2 tablespoons **olive oil** in a skillet over medium-high heat. Add 1 thinly sliced **fennel bulb** and cook, stirring, until browned, 15 minutes. Cook 1½ pounds halved **green beans** in boiling salted water until tender, 5 to 6 minutes. Drain and add to the fennel. Stir in 2 tablespoons each **butter** and water and cook until glazed, 2 minutes. Season with **salt** and **pepper.**





TURMERIC MASHED CAULIFLOWER

Toss 1 head **cauliflower** florets with ½ teaspoon each **turmeric** and **kosher salt.** Combine with 2 cups water and 2 smashed **garlic cloves** in a pot over high heat. Bring to a boil, then cover and simmer until soft, 10 to 15 minutes. Drain and pulse in a food processor. Add 2 tablespoons **coconut oil** and puree. Season with salt and **pepper;** top with chopped **parsley.**



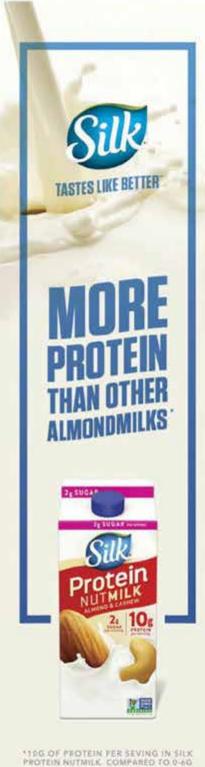
CARROT AND PARSNIP RIBBONS

Whisk ¼ cup olive oil with 3 tablespoons sherry vinegar, ½ teaspoon kosher salt and a few grinds of pepper in a large bowl. Peel ¾ pound each parsnips and carrots into ribbons using a vegetable peeler; add to the bowl. Add 1 cup fresh parsley; toss. Season with salt and pepper; top with chopped smoked almonds.

SUBSCRIBE NOW AND SAVE 55% off the newsstand price at foodnetwork com/ subscribe



news feed



"10G OF PROTEIN FER SEVING IN SILX PROTEIN NUTMILK COMPARED TO 0-60 OF PROTEIN FER SERVING IN LEADING BRANDS OF ALMONDMILK AND ALMONDMILK BLENDS

© 2017 WHITEWAVE SERVICES, INC.

@foodnetmagpromo foodnetmag.com

Weeknight Cookina

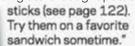
INSIDE THE

Test Kitchen

Go behind the scenes of this issue.

CRUNCH TIME

"Fried potatoes make the best sandwich topping! When I was traveling recently, I tried two Cuban dishes that came with crispy shoestring potatoes on top: pan con bistec, or steak sandwich, and a frita, or hamburger. The contrast of textures was so perfect that I had to create my own dish using store-bought potato



Young Sun Huh Recipe Developer





A NEW START

A lot of breakfast dishes are going savory lately: We've seen cheddar oatmeal, sauerkraut pancakes, even kale doughnuts! The trend inspired us to create the parmesan French toast on page 124. Use the recipe to dream up your own savory French toast for a holiday brunch: You can swap in different cheeses (try grana padano or gruyère) or add fresh herbs or chopped chiles.

SEAFOOD SMARTS

We love the texture and slightly sweet flavor of snapper, but not all types are environmentally friendly choices. There are dozens of varieties: Some, like the Gulf snapper that we used on page 112, are sustainable; others, like Atlantic red snapper, are not. If you're planning a Feast of the Seven Fishes (or just making a weeknight dinner), go to seafoodwatch.org to find out which fish are being sourced responsibly.



YOU WON'T EVEN KNOW WHAT'S MISSING.* *IT'S SUGAR

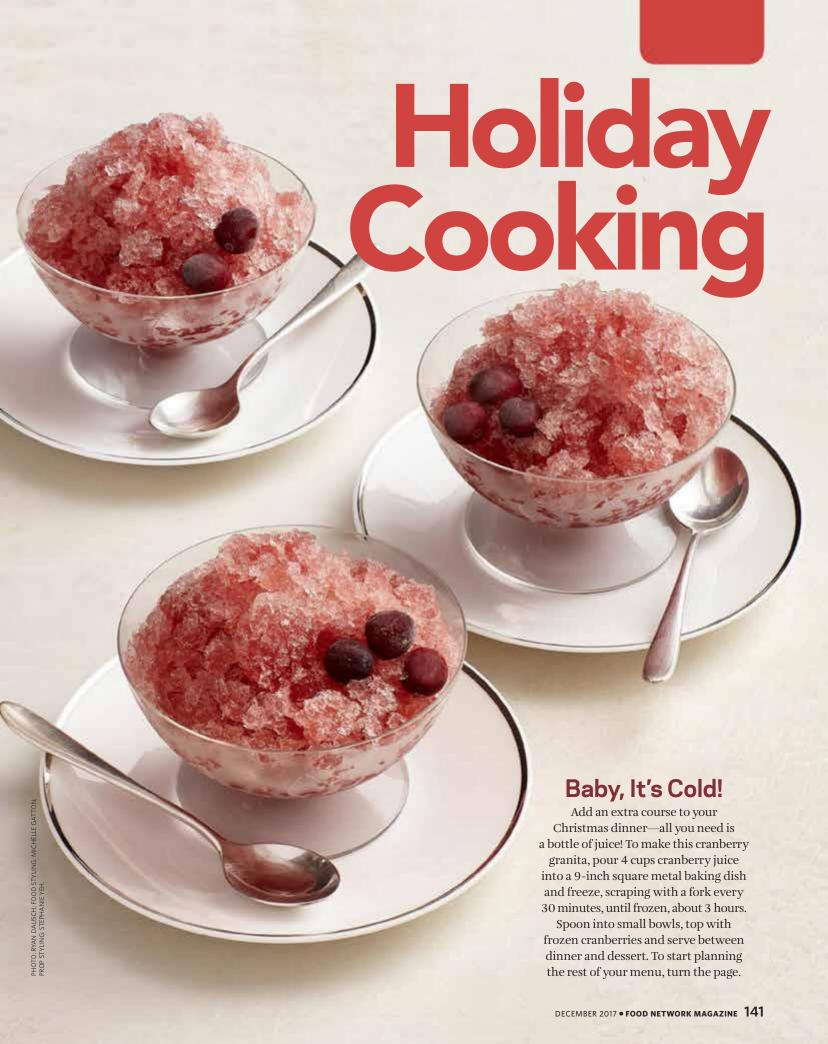
Silk Unsweetened Almondmilk has 0 grams of sugar per serving which means it has nothing but taste.



STAKE A CLEAN GLOW-GTTR









give your dishes a stronger burst of cinnamon flavor.

BUILD YOUR OWN

Mix and match these dishes to create your perfect meal.

PHOTOGRAPHS BY RYAN LIEBE

COCKTAILS



MAIN DISHES

SIDE DISHES



































APEROL MANHATTANS

ACTIVE: 5 min | TOTAL: 1 hr 5 min SERVES: 8

- 2 cups bourbon
- cup sweet vermouth
- cup Aperol
- cocktail cherries (such as amarena), plus 2 tablespoons syrup

Orange slices, for garnish

- **1.** Combine the bourbon, 1 cup cold water, the vermouth, Aperol and cherry syrup in a resealable plastic container. Freeze at least 1 hour.
- 2. Pour into glasses and add the cherries. Garnish with the orange slices.

CUCUMBER-ELDERFLOWER SPARKLERS

SERVES: 6 to 8

Persian cucumbers Finely grated zest and juice of 1 lime

cup elderflower liqueur (such as St-Germain)

Orange bitters

6 to 8 sugar cubes

- 750-ml bottle champagne or other sparkling white wine, chilled
- 1. Grate the cucumbers on the large holes of a box grater into a medium bowl. Wrap the grated cucumber in a piece of cheesecloth or a clean kitchen towel and squeeze the cucumber juice into a pitcher; discard the grated cucumber. Stir the lime zest and juice, elderflower liqueur and 5 or 6 dashes orange bitters into the cucumber juice. Refrigerate until ready to serve, at least 30 minutes.
- 2. Drop a sugar cube into each flute and add a few dashes of orange bitters to each. Pour the champagne into the pitcher and stir. Pour into the flutes.





POMEGRANATE FRENCH MARTINIS

ACTIVE: 10 min | TOTAL: 1 hr 10 min SERVES: 6 to 8

- 1½ cups vodka
- cup pineapple juice 1
- tablespoons raspberry liqueur (such as Chambord)
- 1 tablespoon pomegranate juice
- teaspoon fresh lemon juice Pomegranate seeds, for garnish
- 1. Combine the vodka, pineapple juice, raspberry liqueur, pomegranate juice and lemon juice in a pitcher. Refrigerate until ready to serve, at least 1 hour.
- 2. Add 1 cup ice to the pitcher and stir vigorously to chill and slightly dilute the cocktail. Pour into glasses and garnish with pomegranate seeds.

................

TANGERINE-CELERY COLLINS

ACTIVE: 15 min | TOTAL: 45 min SERVES: 6 to 8

- cups chopped celery (about 4 stalks), plus celery leaves for garnish
- 2/3 cup sugar
- 2 cups gin, chilled
- 1½ cups fresh lemon juice (from about 6 lemons), chilled, plus lemon slices for garnish
- cup fresh tangerine juice (from about 6 tangerines), chilled

Chilled seltzer, for serving

- 1. Combine the chopped celery, sugar and ⅓ cup water in a small saucepan. Bring to a simmer over medium heat and cook, stirring, until the sugar dissolves, 1 to 2 minutes. Let cool, about 30 minutes.
- 2. Strain the celery syrup into a pitcher and add the gin, lemon juice and tangerine juice. Pour into ice-filled glasses and top with seltzer. Garnish each with a lemon slice and some celery leaves.



BUTTERNUT SQUASH-SPINACH TART

ACTIVE: 45 min | TOTAL: 2 hr 5 min | SERVES: 6 to 8

FOR THE CRUST

- cup extra-virgin olive oil, plus more for brushing
- cup cold water, plus more if needed
- cups all-purpose flour, plus more for dusting Kosher salt

FOR THE FILLING

- cups grated peeled butternut squash (from a 2½-pound squash)
- 10-ounce box frozen chopped spinach, thawed
- cup fresh ricotta cheese
- cup grated fontina cheese (4 ounces)
- cup grated parmesan cheese (1½ ounces)
- cup half-and-half
- 1 bunch scallions, thinly sliced
- cup chopped fresh parsley
- 3 large eggs
- teaspoon ground nutmeg

- **1.** Make the crust: Combine the olive oil and water in a measuring cup. Pulse the flour and 1 teaspoon salt in a food processor. With the machine running, add the olive oil mixture and pulse until the dough clumps together, adding up to 1 more tablespoon water if needed. Turn out onto a piece of plastic wrap; press into a disk and wrap. Let sit at room temperature while you make the filling.
- 2. Make the filling: Wrap the squash in a kitchen towel and wring out as much liquid as possible; transfer to a large bowl. Repeat with the spinach and add to the squash; stir to break up any clumps. Add the ricotta, fontina, parmesan, half-and-half, scallions, parsley, 2 eggs, the nutmeg, 1½ teaspoons salt and a few grinds of pepper; mix until combined.
- 3. Position a rack in the bottom of the oven: preheat to 375°. Brush a quarter sheet pan or 9-by-13-inch straight-sided baking pan with olive oil. Cut off one-quarter of the dough; set aside. Roll out the remaining dough into an 11-by-15-inch rectangle on a floured surface. Trim the edges with a fluted cutter or a knife and ease into the pan. Spread the filling over the dough.
- 4. Roll out the reserved dough into a 6-by-12-inch rectangle on a floured surface. Cut lengthwise into 10 strips with the fluted cutter; arrange in a lattice pattern over the filling, trimming as needed. Fold in the overhanging edges. Beat the remaining egg with a pinch of salt and brush on the crust. Bake until the crust is golden and the filling is set, about 50 minutes. Let cool on a rack 30 minutes before cutting.





SPICY GINGER SHRIMP COCKTAIL

ACTIVE: 40 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

FOR THE COCKTAIL SAUCE

- cup chili sauce (such as Heinz) 1
- cup hot mango chutney
- cup chopped fresh cilantro
- tablespoon grated peeled fresh ginger Juice of 1 lime

FOR THE SHRIMP

- limes
- 1 cup chopped peeled fresh ginger
- 1 bunch cilantro, stems only
- 2 teaspoons coriander seeds
- 2 teaspoons fennel seeds
- 1 teaspoon cumin seeds
- 1 teaspoon black peppercorns
- 2 pounds jumbo shrimp, peeled and deveined (tails intact)

- 1. Make the cocktail sauce: Combine the chili sauce, chutney, cilantro, ginger and lime juice in a small bowl. Refrigerate 30 minutes.
- 2. Meanwhile, make the shrimp: Remove the lime zest with a vegetable peeler and transfer to a pot, then squeeze the lime juice into the pot and add the squeezed limes. Add the ginger, cilantro stems, coriander, fennel, cumin, peppercorns and 2 quarts cold water. Cover and bring to a simmer; cook over low heat, 15 minutes. Add the shrimp, cover and remove from the heat. Let sit until just cooked through, 6 to 7 minutes.
- 3. Drain the shrimp and transfer to a bowl of ice water; let sit until cold. Drain and pat dry. Serve with the cocktail sauce.

COCKTAIL MEATBALLS

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 6 to 8

- pound lean ground beef
- large egg
- cup shredded cheddar cheese (about 4 ounces)
- cup breadcrumbs
- onion, grated
- clove garlic, grated
- 1 tablespoon dijon mustard
- teaspoons Worcestershire sauce 2
- teaspoon paprika

Kosher salt and freshly ground pepper

- cup ketchup
- tablespoons packed light brown sugar Sliced scallions, for topping
- 1. Preheat the oven to 425°. Line a baking sheet with parchment paper. Combine the beef, egg, cheese, breadcrumbs, onion, garlic, 2 teaspoons mustard, the Worcestershire sauce, paprika, 1 teaspoon salt and a few grinds of pepper in a medium bowl; mix with your hands until combined. Form into 1½-inch meatballs (about 24) and arrange on the prepared baking sheet.
- 2. Mix the ketchup, brown sugar and remaining 1 teaspoon mustard in a small bowl and brush on the meatballs. Bake until lightly browned and cooked through, about 15 minutes. Transfer to a platter and top with scallions.

WHIPPED RICOTTA WITH RAISINS AND PINE NUTS

ACTIVE: 30 min

■ TOTAL: 30 min

■ SERVES: 6 to 8

- tablespoons plus 1 teaspoon white wine vinegar
- 1½ teaspoons honey Kosher salt
- tablespoons golden raisins
- tablespoons extra-virgin olive oil Freshly ground pepper
- 16-ounce container whole-milk ricotta cheese
- 1 tablespoon capers, drained
- tablespoons toasted pine nuts Chopped fresh parsley, for topping Toasted baguette slices, for serving
- 1. Whisk 3 tablespoons water, 2 tablespoons vinegar, ½ teaspoon honey and a pinch of salt in a small saucepan. Bring to a boil, then reduce the heat to a simmer and add the raisins. Cook until reduced by half, 6 to 8 minutes. Let the raisins cool in the liquid, then drain.
- 2. Meanwhile, whisk the remaining 1 teaspoon each vinegar and honey with the olive oil, a pinch of salt and a few grinds of pepper in a small bowl; set aside.
- **3.** Combine the ricotta, capers, 1 teaspoon salt and a few grinds of pepper in a food processor; pulse a few times. Transfer to a bowl and drizzle with the vinaigrette. Top with the raisins, pine nuts and parsley. Serve with baguette slices.



STANDING RIB ROAST WITH STOUT-MUSTARD JUS

ACTIVE: 30 min | TOTAL: 3½ hr | SERVES: 6 to 8

- 10 cloves garlic (4 chopped, 6 smashed)
- tablespoons chopped fresh thyme, plus 4 sprigs

- tablespoons extra-virgin olive oil
- 3-bone beef rib roast (7 to 9 pounds)
- 2 large carrots, cut into chunks
- stalks celery, cut into chunks
- large onion, cut into chunks 1
- 2 12-ounce bottles stout beer
- 3 cups low-sodium beef broth
- tablespoon dijon mustard
- 1. Combine the chopped garlic, chopped thyme, 1 tablespoon salt and 2 teaspoons pepper in a small bowl; stir in the olive oil to make a paste. Rub the garlic paste all over the rib roast and let sit at room temperature, 1 hour.
- **2.** Preheat the oven to 450°. Scatter the smashed garlic cloves, thyme sprigs, carrots, celery and onion in a large roasting pan. Place the rib roast fat-side up on top of the vegetables. Pour 1½ bottles stout into the bottom of the pan. Roast until the meat begins to brown and crisp on top, about 30 minutes.
- **3.** Baste the meat with the pan juices and reduce the oven temperature to 300°. Continue to roast, basting with the pan juices every 30 minutes, until a thermometer inserted into the thickest part registers 115° to 120° for medium rare, 1½ to 2 hours. Transfer to a platter or cutting board, tent with foil and let rest 30 minutes before carving.
- **4.** Meanwhile, make the jus: Set the roasting pan over 2 burners and add the remaining ½ bottle stout and the beef broth. Bring to a boil and cook until reduced by about one-third, 6 to 8 minutes. Strain into a fat separator, discarding the vegetables. Pour the liquid into a saucepan, leaving any fat in the cup. Bring the liquid to a simmer, then whisk in the mustard. Cover and keep warm. To carve, position the roast so the bones are pointing up, then use a chef's knife to remove the bones in one piece; thinly slice the meat against the grain. Serve with the jus.





PORK LOIN STUFFED WITH DRIED FRUIT

ACTIVE: 45 min | TOTAL: 3 hr 10 min | SERVES: 6 to 8

- 1/4 cup golden raisins
- cup pitted prunes, chopped
- cup dried apricots, chopped
- cup brandy or apple brandy
- 3 tablespoons extra-virgin olive oil
- 1 shallot, chopped
- Golden Delicious apple, chopped
- 1 clove garlic, minced
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh sage
- 1 tablespoon plus 1 teaspoon chopped fresh rosemary

- cup low-sodium chicken broth
- 3-pound boneless center-cut pork loin roast
- 1. Preheat the oven to 350°. Combine the raisins, prunes and apricots in a small bowl; pour in the brandy. Cover with plastic wrap and microwave until hot, about 2 minutes. Set aside until the dried fruit is plump, at least 10 minutes.
- 2. Meanwhile, heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add the shallot and apple and cook until softened, 3 to 4 minutes. Add the garlic, parsley, sage, 1 teaspoon rosemary, ½ teaspoon salt and a few grinds of pepper. Cook until the garlic is softened, about 1 minute. Add the dried fruit-brandy mixture and cook until the skillet is dry, 1 to 2 minutes. Add the chicken broth and simmer until the mixture is very soft and the skillet is almost dry, about 5 minutes. Let cool completely.
- 3. Push the handle of a wooden spoon into the center of one end of the pork roast; work the handle through the length of the roast to create a tunnel, widening the tunnel with your fingers or a small paring knife until about 1½ inches wide. Stuff the dried fruit mixture into the tunnel, firmly pressing to make sure it's packed into the pork roast. Rub the outside of the pork roast with the remaining 1 tablespoon olive oil and sprinkle with the remaining 1 tablespoon rosemary, 1 teaspoon salt and ½ teaspoon pepper. If the pork has a skinny flap that runs along one side, tuck it under and tie kitchen twine around the pork in a few spots.
- **4.** Set a rack in a large roasting pan. Place the pork on the rack and roast until golden brown and a thermometer inserted into the center registers 140°, 1 hour 15 minutes to 1½ hours. Let the pork rest at least 20 minutes before slicing.



ORANGE-CRANBERRY GLAZED CORNISH HENS

ACTIVE: 55 min | TOTAL: 1 hr 25 min | SERVES: 6 to 8

- Cornish game hens (1¼ to 1½ pounds each)
- 1 large onion, sliced into rounds, rings separated
- 2 oranges, sliced into rounds, plus 1 cup fresh orange juice (from about 4 oranges)
- 8 sprigs fresh rosemary, plus 2 teaspoons finely chopped

- cup cranberries (fresh or frozen)
- cup pure maple syrup
- tablespoon coriander seeds, crushed or coarsely ground
- 1/2 teaspoon ancho chile powder
- 2 teaspoons white wine vinegar
- 1 stick unsalted butter
- cloves garlic, chopped
- 1. Position racks in the upper and lower thirds of the oven and preheat to 475°. Cut the hens in half with kitchen shears, removing the backbone and cutting through the middle of the breastbone. Divide the onion, oranges and rosemary sprigs between 2 rimmed baking sheets. Arrange the hens skin-side up on the baking sheets and season all over with salt and pepper. Set aside at room temperature, 30 minutes.
- 2. Meanwhile, combine the orange juice, cranberries, maple syrup, 1 teaspoon coriander, the chile powder and ¼ teaspoon salt in a medium saucepan. Bring to a boil, then reduce the heat to a simmer. Cook, mashing the cranberries as they start to burst, until the mixture is thickened and reduced to about 34 cup, 20 to 25 minutes. Stir in the vinegar and season with salt. Set aside.
- 3. Melt the butter in a small saucepan over medium heat. Reduce the heat to low and add the chopped rosemary, garlic and the remaining 2 teaspoons coriander. Cook 30 seconds, then remove from the heat.
- **4.** Pat the hens dry with paper towels, then brush with the flavored butter. Roast the hens until the skin is browned and a thermometer inserted into the thigh registers 165°, 25 to 30 minutes. Remove from the oven and switch to the broiler setting. Brush the hens with the orange-cranberry sauce, then broil, one baking sheet at a time, until glazed and dark brown in spots, 2 to 3 minutes.



SALT-BAKED FISH WITH **LEMON-OLIVE RELISH** CC . 200

SALT-BAKED FISH WITH LEMON-OLIVE RELISH

ACTIVE: 1 hr | TOTAL: 1 hr 50 min | SERVES: 6 to 8

2½- to 3-pound whole red snappers, striped bass or black sea bass, scaled and gutted (fins and gills removed)

Freshly ground pepper

- bunch fresh parsley
- cup fennel seeds
- 3-pound boxes kosher salt (about 17 cups) Grated zest of 2 lemons, plus 3 tablespoons lemon juice
- cups egg whites (about 24 ounces)
- cup Castelvetrano or other sweet green olives, pitted and finely chopped
- cup extra-virgin olive oil
- **1.** Position racks in the upper and lower thirds of the oven and preheat to 450°. Rinse the fish inside and out and pat dry with paper towels. Season inside and out with pepper. Finely chop 2 tablespoons parsley and set aside. Divide the remaining parsley between the fish cavities.
- 2. Toast the fennel seeds in a dry medium skillet over medium heat until golden, about 4 minutes. Grind the toasted fennel seeds in a spice grinder or with a mortar and pestle; transfer all but 1 tablespoon to an extra-large bowl. Add the salt and lemon zest, then stir in the egg whites until the mixture is the consistency of wet sand.
- 3. Pat a thin layer of the salt mixture, slightly larger than the shape of the fish, on each of 2 rimmed baking sheets. Put the fish on top of each salt pile, then cover completely with the remaining salt mixture, following the shape of the fish and patting down the salt mixture. Before the fish is fully encased, mark the thickest part of each fish behind the neck with a paring knife and make a small hole in the salt mixture (this is where you'll insert a thermometer).
- 4. Bake the fish until the crusts are golden and a thermometer inserted into the marked spots registers 140°, 40 to 50 minutes. Remove from the oven and let stand 15 minutes.
- 5. Meanwhile, make the relish: Mix the olives with the olive oil, lemon juice, reserved 2 tablespoons parsley and 1 tablespoon ground fennel, 1 tablespoon water, ¼ teaspoon salt and a few grinds of pepper. Set aside until ready to serve.
- **6.** To remove the salt, crack the crusts all the way around the fish with a paring knife; discard the crusts. Slide a spatula under each end of the fish and transfer to a platter or cutting board. To serve, remove the top fillet of each fish with a butter knife or spoon; discard the skin. Pull off the bone; discard the bone and head. Remove the skin from the bottom fillet. Serve with the lemon-olive relish.



WHEAT BERRIES WITH ROASTED BEETS AND CARROTS ACTIVE: 1 hr | TOTAL: 1 hr 35 min | | SERVES: 6 to 8

- cups wheat berries
- Kosher salt
- bunches mixed beets, trimmed and scrubbed
- tablespoons extra-virgin olive oil

Freshly ground pepper

- carrots, cut into 3/4-inch chunks
- red onion, diced
- 1 bulb fennel, trimmed, quartered lengthwise and sliced crosswise
- 3 cloves garlic, minced
- 2 teaspoons minced peeled fresh ginger
- cup fresh orange juice
- 1 tablespoon fresh lemon juice
- cup fresh parsley, roughly chopped
- 1. Put a rimmed baking sheet in the oven and preheat to 400°. Toast the wheat berries in a large dry pot or Dutch oven over medium-high heat, stirring often, 6 to 7 minutes. Add 8 cups water and season with salt. Bring to a boil, then reduce the heat to a gentle simmer and cook, stirring and scraping the bottom of the pot occasionally, until the wheat berries are tender but still slightly chewy, 1 hour to 1 hour 10 minutes, adding up to 1 cup more water if needed. Drain. Wipe out the pot and reserve.
- 2. Meanwhile, place the beets on a large sheet of foil; drizzle with 1 tablespoon olive oil and season with salt and pepper. Fold and crimp the edges to form a packet, leaving room for steam to circulate. Transfer the packet directly to the oven rack and roast until the beets are tender when pierced with a knife, 40 to 45 minutes. Let cool slightly, then rub off the skins with a paper towel and cut into wedges.
- 3. Meanwhile, remove the hot baking sheet from the oven and drizzle with 1 tablespoon olive oil. Add the carrots and season with \(\frac{1}{4} \) teaspoon salt and a few grinds of pepper; toss. Roast until tender, 20 to 25 minutes.
- **4.** Heat 2 tablespoons olive oil in the reserved pot over medium-high heat. Add the red onion. fennel, garlic, ginger, ½ teaspoon salt and a few grinds of pepper; cook, stirring occasionally, until the onion is soft and the fennel is crisp-tender, about 6 minutes. Add the wheat berries, carrots and remaining 1 tablespoon olive oil. Cook, stirring, until warmed through, 2 to 3 minutes. Add the orange juice, lemon juice and all but 2 tablespoons parsley; season with salt and pepper. Stir in the beets. Sprinkle with the remaining parsley. Serve warm or at room temperature.





CRISPY FRIED POTATOES

ACTIVE: 35 min | TOTAL: 1 hr | SERVES: 6 to 8

- pounds Yukon Gold potatoes (about 9), cut into 1-inch chunks
- 1 head garlic, halved crosswise
- bay leaves
- teaspoon black peppercorns Kosher salt
- cups schmaltz (rendered chicken fat) or vegetable oil
- cup fresh parsley leaves
- cup fresh sage leaves
- 1. Preheat the oven to 250°. Combine the potatoes, garlic, bay leaves and peppercorns in a large pot. Add 2 tablespoons salt and enough water to cover the potatoes by 1 inch. Bring to a boil, then reduce the heat to a simmer and cook until the potatoes are tender, about 15 minutes. Remove the

potatoes to a paper towel-lined plate with a slotted spoon; gently blot dry (it's OK if some of the potatoes crumble). Let cool completely.

- 2. Set a wire rack on a rimmed baking sheet. Melt the schmaltz in a large pot or Dutch oven over medium heat (you should have about 2 inches in the pot) and heat until a deep-fry thermometer registers 350°. Working in batches, fry the potatoes until browned and crisp, 4 to 6 minutes. Remove to the rack with a slotted spoon and immediately sprinkle with salt. Keep warm in the oven between batches.
- 3. Add the parsley and sage leaves to the hot schmaltz and fry a few seconds until just crisp. Remove to a paper towel-lined plate with a slotted spoon and sprinkle with salt. Top the potatoes with the fried herbs.

.EMON-PEPPER PARMESAN ASPARAGUS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 6 to 8

- bunches medium asparagus (about 2 pounds), ends trimmed
- tablespoons extra-virgin olive oil Kosher salt and freshly ground pepper
- large egg in its shell
- small clove garlic

Juice of 1 lemon

- tablespoons freshly grated parmesan cheese, plus more for topping
- teaspoon dijon mustard
- teaspoon black peppercorns, crushed
- 1. Preheat the broiler. Toss the asparagus with 2 tablespoons olive oil, ½ teaspoon salt and a

few grinds of pepper on a baking sheet; spread in a single layer. Broil, stirring occasionally, until tender, 4 to 6 minutes. Let cool slightly.

- 2. Bring a saucepan of water to a boil. Add the egg and reduce the heat; simmer 5 minutes. Drain and transfer to a bowl of ice water.
- **3.** Peel the egg and transfer to a blender. Add the garlic, lemon juice, parmesan and mustard and puree until smooth. With the machine running, drizzle in the remaining 8 tablespoons olive oil and blend until thick and creamy. Stir in the crushed peppercorns. Spoon the lemon-pepper sauce over the asparagus and top with more parmesan.

HERBED YORKSHIRE PUDDING

ACTIVE: 20 min | TOTAL: 1 hr | MAKES: 12

- 1½ cups whole milk
- large eggs

Kosher salt and freshly ground pepper

- tablespoons unsalted butter, melted and cooled slightly
- 1½ cups all-purpose flour
- tablespoons finely chopped fresh parsley
- tablespoon finely chopped fresh chives
- 1½ teaspoons finely chopped fresh rosemary

Vegetable oil, for brushing

1. Put a 12-cup muffin pan (preferably light-colored metal) in the oven and preheat to 400°. Whisk the milk, eggs, 1 teaspoon

salt and ½ teaspoon pepper in a large bowl. Whisk in the melted butter, then whisk in the flour until smooth. Stir in the parsley, chives and rosemary. Let the batter sit at room temperature at least 10 minutes.

- 2. Remove the hot muffin pan from the oven and generously brush each cup with vegetable oil. Divide the batter among the cups, filling each about halfway (about ⅓ cup batter per cup). Bake until the puddings rise and are deep golden brown, about 35 minutes. Do not open the oven during baking.
- 3. Let them cool 5 minutes in the pan, then remove with a small offset spatula. Serve warm or at room temperature.

Let's Roll!

Impress your guests with one of these festive roulades—they're amazingly easy.

PHOTOGRAPHS BY CON POULOS





FOOD STYLING: CHRISTINE ALBAND: PROP STYLING: SARAH SMART





HOW TO MAKE A CAKE ROLL



1. Bake the cake, then dust as directed while still warm. Loosen the edges with a knife, then lay a clean kitchen towel (not terry cloth) over the top.



2. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet.



3. Remove the parchment from the cake. Starting at a short end, roll up the cake and the towel together into a tight spiral; let cool.



4. Gently unroll the cake. Spread with filling, then reroll (without the towel). Trim the ends with a serrated knife.

HOT COCOA CAKE ROLL

ACTIVE: 1 hr 15 min | TOTAL: 2 hr 10 min | SERVES: 8 to 10



COCONUT-RED CURRANT CAKE ROLL

ACTIVE: 1 hr 15 min | TOTAL: 2 hr 15 min | SERVES: 8 to 10



FOR THE CAKE

Cooking spray

- large eggs, separated, at room temperature
- teaspoon cream of tartar
- 3/4 cup granulated sugar
- 1/4 cup vegetable oil
- 1/4 cup whole milk
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon instant espresso powder
- 3/4 cup all-purpose flour
- 1/4 cup unsweetened Dutch-process cocoa powder, plus more for dusting
- teaspoon baking powder 1/2
- 1/4 teaspoon salt

FOR THE FILLING AND GLAZE

1½ sticks (12 tablespoons) unsalted butter, at room temperature Pinch of salt

- 1¾ cups marshmallow cream
- teaspoon pure vanilla extract
- 1/2 cup confectioners' sugar
- 2 tablespoons whole milk
- 6 ounces semisweet chocolate, chopped
- 1/2 cup heavy cream
- 1. Make the cake: Preheat the oven to 375°. Coat an 11-by-17-inch rimmed baking sheet or jelly roll pan with cooking spray; line the bottom with parchment paper and spray the parchment. Beat the egg whites and cream of tartar with a mixer on medium speed until soft peaks form, 3 minutes. Gradually beat in ¼ cup granulated sugar. Increase the speed to medium high; beat until stiff peaks form, 3 to 4 minutes.
- 2. Whisk the egg yolks with the remaining ½ cup granulated sugar, the oil, milk, vanilla and espresso powder in a large bowl. Sift the flour, cocoa powder, baking powder and salt into a medium bowl; whisk into the yolk mixture until smooth. Stir one-third of the egg whites into the batter with a rubber spatula, then gently fold in the remaining whites in two batches. Spread the batter in the prepared pan; bake until the cake springs back when gently pressed, 10 to 12 minutes. Let cool 5 minutes.
- 3. Generously sift cocoa powder over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment, then dust the cake with cocoa powder. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.
- 4. Meanwhile, make the filling: Beat the butter and salt in a large bowl with a mixer on medium speed until creamy, 2 minutes. Add 1½ cups marshmallow cream and the vanilla; increase the speed to medium high and beat until fluffy, 2 minutes. Reduce the speed to low. Beat in the confectioners' sugar, then the milk, then increase the speed to medium and beat until thick and spreadable.
- **5.** Gently unroll the cake. Spread the filling over the cake about ½ inch from the edges; reroll (without the towel). Trim the ends with a serrated knife, then transfer to a rack set on a baking sheet.
- **6.** Make the glaze: Microwave the chocolate with the heavy cream in a microwave-safe bowl, stirring every 30 seconds, until smooth. Pour over the cake; spread to coat. Transfer to a platter and refrigerate 15 minutes. Microwave the remaining 1/4 cup marshmallow cream in a microwavesafe bowl, stirring every 5 seconds, until loose. Drizzle over the cake.

FOR THE CAKE

- cup coconut oil, melted and cooled, plus more for the pan
- 1 cup cake flour, plus more for the pan
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 6 large eggs
- 1 cup granulated sugar
- teaspoon coconut extract 1

Confectioners' sugar, for dusting

FOR THE FROSTING AND FILLING

- cup sweetened shredded coconut
- 2 large egg whites
- 1/2 cup granulated sugar
- 2 teaspoons fresh lemon juice

Pinch of salt

- 1 teaspoon pure vanilla extract
- teaspoon coconut extract 1/4
- 3/4 cup red currant jelly
- 1. Make the cake: Preheat the oven to 350°. Brush an 11-by-17-inch rimmed baking sheet or jelly roll pan with coconut oil; line the bottom with parchment paper. Brush the parchment with more oil and dust with flour, tapping out the excess.
- 2. Sift the flour, baking powder and salt into a large bowl; set aside. Place the eggs (in their shells) in a medium bowl and cover with hot tap water; let stand 5 minutes, then drain. Crack the eggs into a separate large bowl and add the granulated sugar. Beat with a mixer on medium-low speed, 30 seconds, then increase the speed to medium high and beat until thick, pale and fluffy, 8 to 10 minutes. (Don't underbeat; the beaten eggs are essential to help the cake rise.) Pour the egg mixture over the flour mixture and gently fold together with a rubber spatula until combined. Add the melted coconut oil and coconut extract and stir to just combine. Spread the batter in the prepared pan; bake until the cake springs back when gently pressed, about 18 minutes. Let cool 5 minutes.
- **3.** Generously sift confectioners' sugar over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.
- 4. Meanwhile, make the frosting: Spread the coconut on a baking sheet and bake at 350°, stirring once, until lightly browned and toasted, 5 to 7 minutes. Let cool. Whisk the egg whites, granulated sugar, lemon juice and salt in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water). Cook, whisking, until the sugar dissolves, 2 to 3 minutes. Remove the bowl from the heat and beat the egg white mixture with a mixer on medium-high speed until thick, glossy and cooled, about 6 minutes. Beat in the vanilla and coconut extracts.
- **5.** Gently unroll the cake. Spread the jelly over the cake about 1/4 inch from the edges; reroll (without the towel). Trim the ends with a serrated knife. Transfer to a platter and spread the frosting on the top and sides of the cake. Sprinkle with the toasted coconut.



LEMON-VANILLA CAKE ROLL

ACTIVE: 1½ hr | TOTAL: 2 hr 15 min | SERVES: 8 to 10



FOR THE CAKE

Cooking spray

- large eggs, separated, at room temperature
- teaspoon fresh lemon juice
- 1½ cups confectioners' sugar, plus more for dusting
- cup vegetable oil
- 1/4 cup whole milk
- 1 vanilla bean, split lengthwise and seeds scraped
- 1¼ cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

FOR THE FROSTING AND FILLING

- 5 large egg whites
- 1⅓ cups granulated sugar
- vanilla bean, split lengthwise and seeds scraped Pinch of salt
- 3 sticks unsalted butter, cut into pieces, at room temperature
- 1 tablespoon finely grated lemon zest, plus 2 tablespoons fresh lemon juice
- cup lemon curd
- **1.** Make the cake: Preheat the oven to 375°. Coat an 11-by-17-inch rimmed baking sheet or jelly roll pan with cooking spray; line the bottom with parchment paper and spray the parchment. Beat the egg whites and lemon juice in a large bowl with a mixer on medium speed until soft peaks form, about 3 minutes. Add ½ cup confectioners' sugar. Increase the speed to medium high and beat until stiff peaks form, 3 to 4 minutes.
- 2. Whisk the egg yolks with the vegetable oil, milk and vanilla seeds in a separate large bowl until smooth. Sift the remaining 1 cup confectioners' sugar, the flour, baking powder and salt into a medium bowl; whisk into the yolk mixture until smooth. Stir about one-third of the whites into the batter with a rubber spatula, then fold in the remaining whites in two batches. Spread the batter in the prepared pan; bake until the cake springs back when gently pressed, 12 to 14 minutes.
- **3.** Immediately sift confectioners' sugar generously over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.
- 4. Meanwhile, make the frosting: Whisk the egg whites, granulated sugar, vanilla seeds and salt in a heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water). Cook, whisking, until the sugar dissolves, 2 to 3 minutes. Transfer the mixture to a stand mixer and beat with the whisk attachment on medium-high speed until cooled and stiff peaks form, 6 to 8 minutes. Beat in the butter, 1 piece at a time, until combined (the mixture may look curdled). Add the lemon zest and juice. Switch to the paddle attachment and continue to beat until smooth, about 2 minutes.
- **5.** Gently unroll the cake. Spread 2 cups of the frosting over the cake about ¼ inch from the edges, then top with a layer of the lemon curd; swirl together. Reroll the cake (without the towel). Trim the ends with a serrated knife. Transfer to a platter and spread the remaining frosting on the top and sides of the cake.

GINGERBREAD CAKE ROLL

ACTIVE: 1 hr | TOTAL: 2 hr | SERVES: 8 to 10



FOR THE CAKE

Cooking spray

- cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- 4 large eggs, separated, at room temperature
- 2 tablespoons unsalted butter, melted and cooled
- 3/1 cup molasses
- 1/4 cup granulated sugar

Confectioners' sugar, for dusting

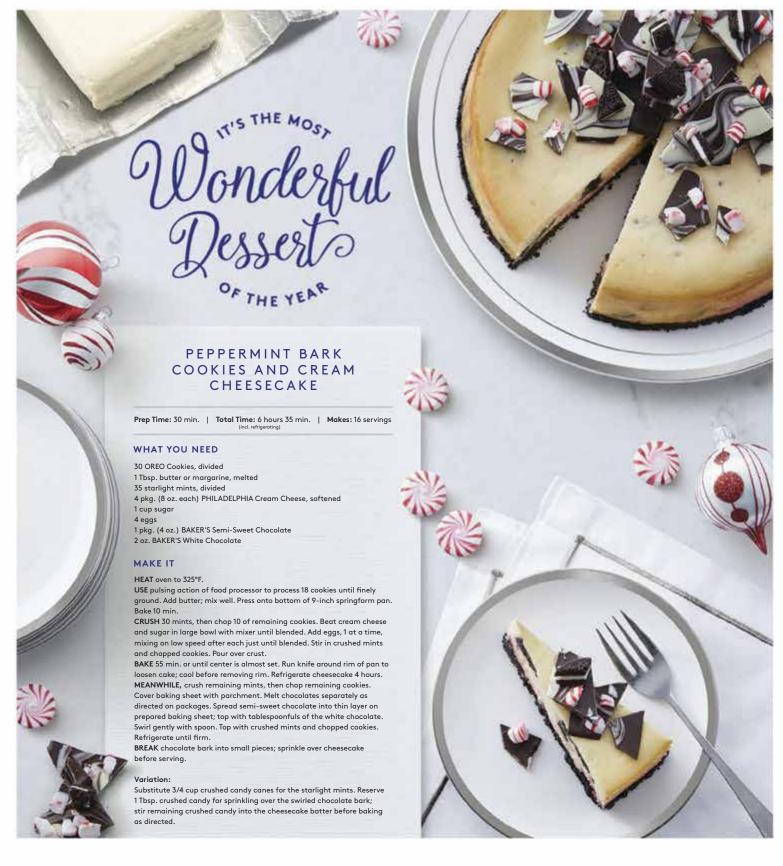
FOR THE FILLING AND TOPPING

- cup cold heavy cream 1
- 3/4 cup plus 2 tablespoons confectioners' sugar
- 8 ounces mascarpone cheese, at room temperature
- 1 teaspoon pure vanilla extract
- 1/3 cup mini chocolate chips
- 1/3 cup finely chopped candied citrus peel (lemon and/or orange)
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground allspice

Pinch of freshly grated nutmeg

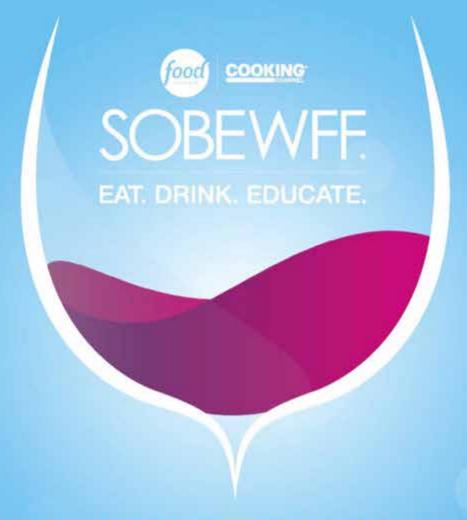
Pinch of ground cloves

- **1.** Make the cake: Preheat the oven to 375°. Coat an 11-by-17-inch rimmed baking sheet or jelly roll pan with cooking spray; line the bottom with parchment paper. Whisk the flour, cinnamon, ginger, allspice, baking powder, baking soda, nutmeg, cloves and salt in a medium bowl.
- 2. Whisk the egg yolks, melted butter and molasses in a large bowl. Beat the egg whites and granulated sugar with a mixer on medium-high speed until stiff peaks form, 5 minutes. Stir the flour mixture into the yolk mixture until smooth. Stir one-third of the whites into the batter with a rubber spatula, then fold in the remaining whites in two batches. Spread the batter in the prepared pan; bake until a toothpick inserted into the center comes out with just a few crumbs, 10 to 12 minutes.
- **3.** Immediately sift confectioners' sugar generously over the top of the warm cake and loosen the edges with a knife; lay a clean kitchen towel (not terry cloth) over the cake. Place another baking sheet over the towel and flip the cake with the baking sheets to invert it onto the towel. Remove the top baking sheet and parchment. Starting at a short end, roll up the cake and the towel together into a spiral. Transfer seam-side down to a rack and let cool completely.
- 4. Meanwhile, make the filling: Beat the heavy cream and 34 cup confectioners' sugar with a mixer on high speed until soft peaks form. Beat in the mascarpone and vanilla. (Do not overbeat.) Fold in the chocolate chips and candied citrus with a rubber spatula.
- **5.** Make the topping: Combine the remaining 2 tablespoons confectioners' sugar, the cinnamon, ginger, allspice, nutmeg and cloves in a bowl. Gently unroll the cake. Spread the filling over the cake about ¼ inch from the edges; reroll (without the towel). Trim the ends with a serrated knife. Transfer to a platter; dust with the spice mixture.









TICKETS ON SALE NOW

FEB 21-25, 2018 | SOBEWFF.ORG

Preferred Card mastercard











































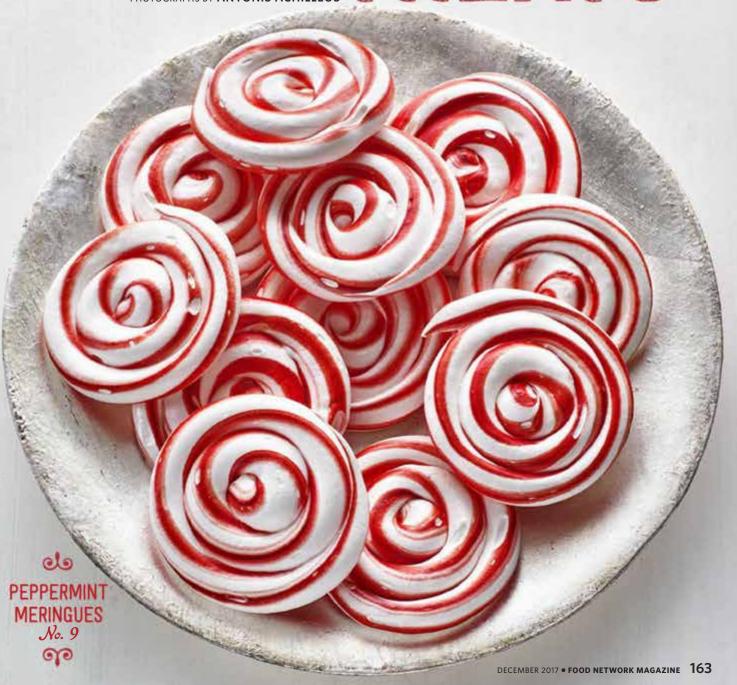




Peppermint

Have some fun with this favorite holiday flavor!

PHOTOGRAPHS BY ANTONIS ACHILLEOS











1. PEPPERMINT CHOCOLATE CHIP COOKIES

Whisk 3 cups flour with 1 teaspoon each baking powder, baking soda and salt in a medium bowl. In a separate bowl, whisk 2 sticks melted butter with 1½ cups light brown sugar, 2 eggs and 1 teaspoon each vanilla and peppermint extract. Whisk the dry ingredients into the wet ingredients, then stir in 1 cup each chocolate chips and mint M&M's. Arrange ¼-cup scoops (about 12) on parchment-lined baking sheets and flatten. Bake at 350° until lightly browned around the edges, 15 to 18 minutes.

- 2. PEPPERMINT ICE CREAM SANDWICHES Make Peppermint Chocolate Chip Cookies (No. 1); let cool. Sandwich scoops of peppermint ice cream between the cookies. Freeze until firm.
- 3. PEPPERMINT SUGAR COOKIES Whisk 3 cups flour with 1 teaspoon each baking powder, baking soda and salt in a medium bowl. In a separate bowl, whisk 2 sticks melted butter with 1½ cups sugar, 2 eggs and 2 teaspoons peppermint extract. Whisk the dry ingredients into the wet ingredients. Roll ¼-cup scoops (about 12) in red sanding sugar and arrange on parchment-lined baking sheets. Bake at 350°, one pan at a time, until lightly browned around the edges, 18 to 20 minutes.
- 4. MINT CHOCOLATE-DIPPED COOKIES Melt 1½ cups chopped mint chocolate in the microwave, stirring every 30 seconds. Dip 12 mint-chocolate sandwich cookies halfway in the melted chocolate and arrange on a parchment-lined baking sheet. Refrigerate until set, about 30 minutes.
- 5. DEEP-FRIED MINT COOKIES Whisk 1½ cups dry pancake mix with 1 cup milk, 1 egg and 1 tablespoon vegetable oil. Dip mint-chocolate sandwich cookies in the batter to coat completely. Deep-fry in 375° vegetable oil until golden, about 3 minutes. Drain on paper towels. Dust with confectioners' sugar.



- 6. PEPPERMINT TRUFFLES Bring 3/4 cup heavy cream and 2 tablespoons butter to a boil in a saucepan. Pour over 8 ounces chopped semisweet chocolate; let sit 5 minutes. Stir in 1/4 teaspoon peppermint extract until smooth, then stir in 3 crushed candy canes. Refrigerate until firm, 1 to 2 hours. Roll tablespoonfuls into balls (about 24), then roll in red sanding sugar or finely ground candy canes. Refrigerate until set. 1 to 2 hours.
- 7. PEPPERMINT CEREAL TREATS Melt one 10-ounce bag mini marshmallows with 6 tablespoons butter and ½ teaspoon each peppermint extract and salt in a large pot, stirring. Stir in 8 cups crisp rice cereal and 2 tablespoons red sprinkles. Press into an oiled foil-lined 9-by-13-inch baking dish. Top with more sprinkles. Let cool, then slice.
- 8. PEPPERMINT MARSHMALLOW HATS Melt 1 cup chocolate chips in the microwave, stirring every 30 seconds. Stir in ½ teaspoon peppermint extract. Spread ¼ teaspoon of the melted chocolate on the flat end of a marshmallow and place on a chocolate wafer cookie. Spoon the melted chocolate over the entire "hat," smoothing out the sides. Top with holiday sprinkles. Repeat. Refrigerate until set, about 15 minutes. Makes about 10.

PHOTOS: ANTONIS ACHILLEOS; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: CHRISTINA LANE.

9. PEPPERMINT MERINGUES Beat 3 egg whites with a pinch of salt with a mixer on mediumhigh speed until frothy. Gradually beat in ³/₄ cup sugar and ¹/₄ teaspoon cream of tartar until stiff peaks form, about 6 minutes. Add ³/₄ teaspoon peppermint extract; beat 2 minutes. Paint four ¹/₄-inch-wide stripes of red gel food coloring inside a pastry bag fitted with a ¹/₂-inch round tip; add the meringue. Pipe 2-inch circles (2 to 3 dozen) about 2 inches apart onto parchment-lined baking sheets. Bake at 250°, 1 hour. Turn off the oven and let the meringues dry in the oven, 2 hours.

10. PEPPERMINT COCONUT CLUSTERS Melt 4 ounces chopped semisweet chocolate in the microwave, stirring every 30 seconds. Stir in ½ cup packed sweetened shredded coconut and ¼ teaspoon peppermint extract. Scoop tablespoonfuls into 8 mini cupcake liners. Refrigerate until set, about 30 minutes.



11. PEPPERMINT MACAROONS Whisk 3 egg whites with ½ cup sugar, 1 teaspoon peppermint extract and a pinch of salt; fold in one 14-ounce bag sweetened shredded coconut. Drop packed tablespoonfuls (about 30) onto an oiled baking sheet. Bake at 325° until golden, 25 to 30 minutes. Melt 4 ounces chopped white chocolate with 1 tablespoon coconut oil; let cool slightly. Dip the macaroons in the chocolate; sprinkle with chopped candy canes. Let set.

12. PUFF PASTRY CANDY CANES Mix 6 tablespoons melted butter with 2 teaspoons peppermint extract. Roll out 1 thawed frozen puff pastry sheet on a floured surface into a 1/16-inch-thick square; cut in half. Brush 1 pastry piece with one-third of the melted butter, sprinkle with 2 tablespoons red sanding sugar, then top with the other pastry piece. Reroll to 1/16 inch thick and brush again with the melted butter. Cut crosswise into 34-inch-wide strips (about 14); tightly twist each, then form into candy canes. Arrange on a parchment-lined baking sheet and press the ends to the parchment to secure (this will prevent them from unraveling as they bake). Brush with the remaining melted butter. Bake at 375° until golden, about

13. PEPPERMINT BLONDIES Whisk 2 sticks melted butter with 2 cups light brown sugar, 2 eggs, 2 teaspoons vanilla and ½ teaspoon peppermint extract. Stir in 2½ cups flour and ¼ teaspoon each baking soda and salt. Fold in 1 cup mint chocolate chips. Transfer to an oiled foil-lined 9-by-13-inch baking dish. Bake at 350° until a toothpick inserted into the center comes out clean, 30 to 35 minutes.

20 minutes; let cool.

14. PEPPERMINT BROWNIES Melt 1 stick butter with 2 cups chocolate chips in a saucepan over low heat, stirring. Remove from the heat and whisk in ¾ cup each granulated sugar and light brown sugar, then whisk in 4 eggs and ¾ teaspoon each vanilla and peppermint extract. Stir in 1 cup flour and ½ teaspoon salt. Pour into an oiled foil-lined 9-by-13-inch baking dish and top with 1 cup mint chocolate chips. Bake at 325°, 35 to 45 minutes.

15. MARSHMALLOW-PEPPERMINT BROWNIESMake Peppermint Brownies (No. 14). Top with marshmallows just after baking, then broil until lightly browned.

- **16. CANDY CANE S'MORES** Sandwich toasted marshmallows, chocolate squares and crushed candy canes between chocolate graham crackers.
- 17. MINT CHOCOLATE PRETZELS Melt 1 cup mint chocolate chips in the microwave, stirring every 30 seconds; let cool slightly. Dip 12 to 16 pretzel rods in the melted chocolate and transfer to a parchment-lined baking sheet. Decorate with red and white sprinkles. Let set.
- **18. PEPPERMINT FROSTING** Beat 1½ sticks softened butter with 2½ cups confectioners' sugar and a pinch of salt with a mixer on low speed until combined. Add ½ teaspoon each vanilla and peppermint extract and beat on medium high until creamy. Beat in 1 to 2 tablespoons milk until fluffy. Makes enough for 12 cupcakes.



19. PEPPERMINT RED VELVET CUPCAKES Whisk 1 cup flour, 2 tablespoons unsweetened cocoa powder, ½ teaspoon baking soda and ¼ teaspoon salt in a bowl. In a separate bowl, whisk ½ cup each vegetable oil and cold milk with 1 egg; whisk in ¾ cup sugar, 1 tablespoon each white vinegar and red food coloring, and 1 teaspoon each vanilla and peppermint extract. Whisk the dry ingredients into the wet ingredients. Divide among 12 lined muffin cups and bake at 350°, 20 to 25 minutes. Frost with Peppermint Frosting (No. 18) and sprinkle with red nonpareils.

20. PEPPERMINT RED VELVET CAKE POPS

Make Peppermint Red Velvet Cupcakes (No. 19); do not frost. Crumble the cupcakes and mix with ¼ cup vanilla frosting. Form into 1½-inch balls and insert a lollipop stick into each. Freeze on a baking sheet until firm, 30 minutes. Melt 8 ounces white candy melts in the microwave, stirring every 30 seconds. Repeat with 2 ounces red candy melts. Dip the cake pops into the melted white candy, then drizzle with the melted red candy. Freeze until set, 15 minutes.

21. FROZEN MINT-CHOCOLATE MOUSSE Bring 3/4 cup heavy cream to a simmer. Pour over 3 ounces each chopped semisweet chocolate and chopped mint chocolate; let sit 5 minutes. Whisk in 2 teaspoons vanilla until smooth; let cool. Beat 13/4 cups heavy cream and 1/4 cup confectioners' sugar with a mixer on medium-high speed until stiff peaks form; fold into the chocolate mixture. Pipe the mousse into small cups and freeze until firm, at least 1 hour.

22. FROZEN PEPPERMINT MOUSSE TARTLETS

Bake 30 mini phyllo shells at 350° until crisp, 8 minutes; let cool. Make Frozen Mint-Chocolate Mousse (No. 21). Pipe half of the mousse into the phyllo shells (pipe the rest into small cups). Freeze until firm, at least 1 hour. Top with whipped cream and chopped mint chocolate.

23. MINT GRANITA Bring 3 cups water, 2 cups fresh mint leaves and ½ cup sugar to a simmer, stirring until the sugar dissolves; let cool. Strain into an 8-inch square baking dish. Freeze, scraping with a fork every 30 minutes, until flaky, about 4 hours.

24. SPIKED PEPPERMINT WHIPPED CREAM

Beat 1 cup chilled heavy cream with ¼ cup confectioners' sugar, 1 tablespoon peppermint schnapps and ½ teaspoon each vanilla and peppermint extract until soft peaks form.



25. PEPPERMINT ICEBOX CAKE Make Spiked Peppermint Whipped Cream (No. 24), omitting the liqueur if desired; spread 1 teaspoon on each of 20 chocolate wafer cookies. Press together and stand on their edges to form a log; frost with the remaining whipped cream. Refrigerate until the cookies soften, 6 hours or overnight. Sprinkle with red sanding sugar. Slice on the diagonal.

26. MINI GRASSHOPPER PIES Spread softened mint chocolate chip ice cream in mini graham cracker pie crusts; freeze until firm. Top with whipped cream, chocolate sauce and chopped mint chocolate.

27. NO-CHURN PEPPERMINT ICE CREAM

Whisk one 14-ounce can sweetened condensed milk with ½ teaspoon each vanilla and peppermint extract and a pinch of salt in a large bowl. Beat 2 cups heavy cream with a mixer on medium-high speed until stiff peaks form. Fold the whipped cream into the condensed milk mixture in two batches until smooth. Pour into a 9-by-5-inch loaf pan. Freeze 2 hours, then fold in 5 chopped candy canes. Freeze until firm, about 3 more hours.

28. CANDY CANE ICE CREAM CONES Melt 1 cup chopped mint chocolate in the microwave, stirring every 30 seconds; let cool slightly. Dip the rims of 12 mini ice cream cones in the melted chocolate and immediately sprinkle with crushed candy canes. Freeze upside down on a large plate until set, about 15 minutes.

29. MINT CHOCOLATE SUNDAE CONES

Melt 1 cup chopped mint chocolate with 2 tablespoons shortening in the microwave, stirring every 30 seconds; let cool slightly. Spoon 1 teaspoon of the melted chocolate into each of 6 waffle cones, then fill with mint chocolate chip ice cream. Dip the top of the ice cream in the melted chocolate and immediately sprinkle with crushed candy canes. Freeze the cones upright in mugs or short glasses until set, about 30 minutes.

30. PEPPERMINT MILKSHAKE Blend 1 cup each mint chocolate chip ice cream, peppermint ice cream, crushed mint-chocolate sandwich cookies and ½ cup milk in a blender.

31. SPIKED PEPPERMINT MILKSHAKE Blend 1 cup vanilla ice cream with 1½ ounces brandy and 1 tablespoon white crème de menthe in a blender.

32. PEPPERMINT-VANILLA PUDDING Dissolve 1 tablespoon cornstarch in 1 tablespoon melted vanilla ice cream in a saucepan. Whisk in 2 cups melted vanilla ice cream. Bring to a boil and cook, whisking, until thick, 4 to 6 minutes. Remove from the heat and whisk in 2 tablespoons butter and ½ teaspoon peppermint extract. Pour into ramekins. Refrigerate until set, about 4 hours.

33. MINT CHOCOLATE PUDDING Make Peppermint-Vanilla Pudding (No. 32), using mint chocolate chip ice cream instead of vanilla; omit the peppermint extract.

34. PEPPERMINT BARK Melt 16 ounces chopped white chocolate in the microwave, stirring every 30 seconds. Repeat with ½ cup chopped mint chocolate. Spread the white chocolate in a thin layer on a parchment-lined baking sheet; drizzle with the melted mint chocolate and sprinkle with crushed candy canes. Freeze until firm, 30 minutes. Break into pieces.



35. PEPPERMINT-WHITE CHOCOLATE FUDGE

Bring 4 cups marshmallows, 2 cups sugar, 1 cup heavy cream, 4 tablespoons butter and a pinch of salt to a simmer in a large pot over high heat. Cook, stirring, until melted, 5 minutes. Remove from the heat and stir in 3 cups white chocolate chips and 2 teaspoons peppermint extract. Pour into an oiled foil-lined 9-by-13-inch baking dish. Top with crushed candy canes. Let cool; cut into squares.

- **36. PEPPERMINT POPCORN** Melt 1 cup white chocolate chips in the microwave, stirring every 30 seconds, then stir in ½ teaspoon peppermint extract. Drizzle over 4 cups popcorn mixed with 1 cup pistachios in a large bowl and toss well. Sprinkle with red sanding sugar. Refrigerate until firm, about 15 minutes, then break into pieces.
- **37. PEPPERMINT SNACK MIX** Melt ½ cup each chopped mint chocolate and chocolate chips with 4 tablespoons butter in the microwave, stirring every 30 seconds. Toss 4 cups corn cereal (such as Chex) with 2 cups each puffed chocolate cereal and mini pretzels in a bowl; drizzle with the melted chocolate and toss. Transfer to a large resealable plastic bag, add 1½ cups confectioners' sugar and shake. Toss with 1 cup mint M&M's.

- 38. PEPPERMINT GRANOLA BARS Bake 3 cups rolled oats on a rimmed baking sheet at 350°, stirring occasionally, until toasted; toss with ½ cup each sweetened shredded coconut and crisp rice cereal in a bowl. Combine 6 tablespoons butter, ½ cup light brown sugar, ¼ cup honey and 1 teaspoon each salt and peppermint extract in a saucepan; bring to a boil and cook 30 seconds. Immediately pour over the oat mixture and toss to coat. Add 2 tablespoons holiday sprinkles and toss. Pour into a foil-lined 9-by-13-inch baking dish. Let stand until set, 2 hours; slice. Makes about 18 bars.
- **39. PEPPERMINT CANNOLI DIP** Beat ½ cup each ricotta, mascarpone and confectioners' sugar with ½ teaspoon peppermint extract until smooth. Top with mini chocolate chips. Serve with waffle cookies.
- **40. PEPPERMINT CRÊPES** Puree 3 eggs, 1½ cups each flour and milk, 2 tablespoons each melted butter and sugar and 1 teaspoon each salt and peppermint extract in a blender. Refrigerate 30 minutes. Pour ¼ cupfuls of batter into a hot buttered 10-inch skillet over medium heat; swirl to coat. Cook until set and golden, 30 seconds per side. Fold into triangles and dust with confectioners' sugar. Serve with whipped cream or mint ice cream. Makes about 12.
- 41. PEPPERMINT SCONES Pulse 2 cups flour, ½ cup sugar, 1 tablespoon baking powder and ½ teaspoon salt in a food processor. Add 1 stick cubed cold butter; pulse until it is in pea-size pieces. Pulse in 1 lightly beaten egg, ¼ cup milk and ½ teaspoon each vanilla and peppermint extract. Pulse in ½ cup mint chocolate chips. Pat into a ½-inch-thick round on a baking sheet; sprinkle with sanding sugar. Score into 8 wedges. Bake at 375° until golden, 20 to 25 minutes. Let cool, then slice into wedges.

42. PEPPERMINT HOT CHOCOLATE Warm

2 cups milk with $\frac{1}{4}$ cup sugar and 3 tablespoons unsweetened cocoa powder in a saucepan, whisking occasionally. Whisk in $\frac{1}{2}$ cup chopped mint chocolate until melted. Pour into mugs and top with marshmallows and a mini candy cane.



43. PEPPERMINT WHITE HOT CHOCOLATE

Warm 2 cups half-and-half with 2 tablespoons sugar and ½ teaspoon peppermint extract in a saucepan, whisking occasionally. Whisk in ¾ cup chopped white chocolate (about 4 ounces) until melted. Pour into mugs and top with whipped cream and a peppermint stick. Serves 2.

44. SPIKED PEPPERMINT MOCHA Make Peppermint Hot Chocolate (No. 42), using only 2 tablespoons sugar and replacing the cocoa powder with instant espresso powder. Stir in 2 ounces coffee liqueur. Pour into mugs and top with whipped cream and a candy cane.

45. PEPPERMINT WHITE RUSSIAN Fill a rocks glass with ice. Add 2 ounces vodka and 1 ounce coffee liqueur. Pour in 1 ounce heavy cream over the back of a spoon, then repeat with 1 tablespoon crème de menthe.

46. PEPPERMINT PANCAKES Mix 1 cup chopped mint-chocolate sandwich cookies and 1 teaspoon peppermint extract into 3 cups prepared pancake batter. Cook in a hot buttered skillet.

47. PEPPERMINT FRENCH TOAST STICKS

Cut 8 thick slices challah into sticks. Whisk 3 eggs with 2 cups half-and-half, 2 tablespoons sugar, 1 teaspoon each vanilla and peppermint extract, ½ teaspoon cinnamon and ¼ teaspoon each nutmeg and salt in a shallow dish; add the challah and soak 30 seconds. Remove, allowing the excess liquid to drip off. Cook in a hot buttered skillet until browned. Serve with maple syrup.

48. PEPPERMINT GLAZED DOUGHNUTS Bring ½ cup heavy cream to a boil in a saucepan. Pour over 4 ounces chopped semisweet chocolate; cover with plastic and let sit 5 minutes to melt. Whisk in 1 tablespoon corn syrup and ½ teaspoon peppermint extract until smooth; let cool slightly. Dip the tops of 6 cake doughnuts in the ganache and sprinkle with red and white nonpareils. Let set.

49. PEPPERMINT CHOCOLATE MUFFINS Mix

1¾ cups flour, ¾ cup each sugar and mint chocolate chips, ⅓ cup Dutch-process cocoa powder, 1 teaspoon baking powder and ¼ teaspoon each baking soda and salt in a large bowl. In a separate bowl, whisk 1 cup milk with ½ cup vegetable oil, 1 egg and ½ teaspoon each vanilla and peppermint extract. Stir the wet ingredients into the dry ingredients. Divide among 12 lined muffin cups. Bake at 350°, 25 minutes.

50. PEPPERMINT TOAST Pulse 6 candy canes in a food processor until ground (you should have about ½ cup). Add 2 sticks softened butter and pulse until smooth. Turn out onto plastic wrap and shape into a log; wrap and refrigerate until firm. Spread on toast.







CHERRY-CHOCOLATE CRINKLES

ACTIVE: 45 min ■ TOTAL: 2 hr 15 min MAKES: about 30

- 1¾ cups all-purpose flour
- teaspoon baking powder
- 1/4 teaspoon salt
- stick unsalted butter, 1 at room temperature
- cup granulated sugar
- 1/4 cup packed light brown sugar
- 1 large egg
- 1/3 cup cherry jam or preserves
- 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon pure almond extract
- 1 teaspoon red food coloring
- 1/2 cup finely chopped semisweet chocolate (about 3 ounces)
- cup dried cherries, roughly chopped
- cup confectioners' sugar
- 1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter, ½ cup granulated sugar and the brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg, then beat in the jam, both extracts and the food coloring. Reduce the mixer speed to low and beat in the flour mixture until combined. Fold in the chocolate and dried cherries with a wooden spoon. Cover the dough and refrigerate until firm, at least 1 hour or overnight.
- 2. Position racks in the upper and lower thirds of the oven; preheat to 375°. Line 2 baking sheets with parchment paper. Put the remaining ½ cup granulated sugar in a medium bowl and sift the confectioners' sugar into a separate bowl. Roll heaping tablespoonfuls of dough into balls, then roll each ball in the granulated sugar and then the confectioners' sugar; shake off any excess. Arrange 2 inches apart on the prepared pans.
- 3. Bake, switching the pans halfway through, until the cookies are cracked and dry on top, about 15 minutes. Let cool 3 minutes on the pans, then transfer to racks to cool completely.



GLAZED GINGERSNAPS

ACTIVE: 45 min

■ TOTAL: 3 hr MAKES: about 36

- 2/3 cup coconut oil
- 1/2 cup granulated sugar
- 1/4 cup molasses
- 2 cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon ground ginger
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1½ cups confectioners' sugar
- 2 to 4 teaspoons water

Red coarse sugar, for decorating

- **1.** Microwave the coconut oil in a large microwave-safe bowl until melted, 1 to 2 minutes. Whisk in the granulated sugar and molasses. The mixture should be mostly smooth; if it's not, return to the microwave for 30 to 45 seconds and whisk again to combine. Set aside to cool slightly.
- 2. Whisk the flour, pie spice, ginger, baking soda and salt in a medium bowl. Whisk the flour mixture into the coconut oil mixture until smooth, switching to a rubber spatula when the dough becomes too stiff to whisk (it will seem dry at first, but will come together).
- **3.** Scrape the dough onto a large piece of plastic wrap and roll into an 8- to 9-inchlong log. Wrap in the plastic wrap. Press the sides with a ruler to square off the log. Refrigerate, re-pressing the squared sides after about 20 minutes, until the dough is firm, at least 1 hour or overnight.
- **4.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Unwrap the dough and slice ¼ inch thick. Arrange the slices about 1 inch apart on the prepared pans.
- 5. Bake, switching the pans halfway through, until the cookies are firm around the edges, 18 to 22 minutes. Let cool completely on the pans.
- **6.** Make the glaze: Whisk the confectioners' sugar and 2 teaspoons water in a small bowl. Gradually stir in up to 2 more teaspoons water until the glaze is smooth and thick. Dip half of each cookie in the glaze; return to the baking sheet and sprinkle with coarse sugar. Let set, about 30 minutes.



CHEWY COFFEE COOKIES

ACTIVE: 45 min | TOTAL: 2 hr MAKES: about 24

- 3 tablespoons coffee beans
- 1/3 cup turbinado sugar
- 1½ cups all-purpose flour
- teaspoon salt
- teaspoon baking powder
- teaspoon ground cinnamon
- 1 stick unsalted butter. at room temperature
- 1 cup packed dark brown sugar
- 1 large egg
- 2/3 cup confectioners' sugar
- 2 to 4 teaspoons milk or water
- 1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Coarsely grind the coffee beans in a coffee grinder. Combine 1 tablespoon ground coffee in a small bowl with the turbinado sugar; set aside. Transfer the remaining coffee to a medium bowl and whisk in the flour, salt, baking powder and cinnamon.
- 2. Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg. Reduce the mixer speed to low and beat in the flour mixture until combined.
- 3. Roll tablespoonfuls of dough into balls, then roll each ball in the coffee-sugar mixture. Arrange 2 inches apart on the prepared pans.
- 4. Bake, switching the pans halfway through, until the cookies are just set around the edges but the centers are still soft, about 18 minutes. Let cool 3 minutes on the pans, then transfer to racks to cool completely.
- **5.** Make the glaze: Whisk the confectioners' sugar and 2 teaspoons milk in a small bowl until smooth. Gradually stir in up to 2 more teaspoons milk until the glaze is thick but pourable. Spoon the glaze over the cookies. Let set, about 10 minutes.



THE COKIE TIP BOOK

Be a better baker (and decorator!) with these helpful hints.

IN PARTNERSHIP WITH

Reynolds KITCHENS Parchment Paper







TOOL TIPS

Baking sheets

Sturdy light-colored metal baking sheets are best. Dark metal pans get hotter more quickly, so they could cause your cookies to brown too much on the bottom.

Parchment paper

Line your baking sheet with parchment paper unless otherwise directed. The parchment prevents sticking and also makes for easy clean-up. Just don't use it for spritz cookies—the nonstick coating could cause the dough to spread too much.

Dough scoops

Use a small ice cream scoop to evenly portion cookie dough—or use a small kitchen scale to weigh out equal amounts.

Cooling racks

If you leave cookies on a hot baking sheet, they'll continue cooking. As soon as you're able to move them, transfer to a cooling rack. Buy ovenproof racks and you can also use them for roasting.





BAKING TIPS

Oven temperature

Buy a basic oven thermometer to check if your oven runs true to temperature. If it doesn't, adjust your baking temperature accordingly.

Positioning

If you're baking two sheets of cookies at the same time, place them on racks in the upper and lower thirds of the oven and switch the pans halfway through baking.

Doneness

Err on the side of underbaking. Sugar cookies are often done before they take on any color. And most cookies continue to firm up as they cool.

Batches

Run baking sheets under cold water to cool between batches, then dry them well. If you scoop dough onto a warm baking sheet, the cookies may lose their structure.



Reynolds KITCHENS presents

go THE GRID with this holiday season





LET THE RIGHT TOOL HELP YOU BAKE WITH EASE.

Our latest innovation,

ReynoldsKITCHENS™ Parchment

Paper with SmartGrid®, is here!

The built-in gridlines let you

perfectly cut the paper to fit

any size cookie sheet or pan.



AVOID COOKIE CLUTTER

Every baker's had that uh-oh moment when cookies spread during baking. Avoid a mess by evenly spacing your cookies 2" apart on *ReynoldsKITCHENS™* Parchment Paper with SmartGrid®.

Find it in the Foil aisle or online.

Mexican Chocolate Crinkle Cookies

MAKES ABOUT 24 COOKIES

12/3 cups all-purpose flour

1/2 cup Dutch-process cocoa powder

1 tablespoon ground cinnamon

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup (1 stick) unsalted butter, softened

11/4 cups packed light brown sugar

2 large eggs

1 teaspoon vanilla extract

3/4 cup confectioners' sugar

1 Whisk together flour, cocoa powder, cinnamon, baking powder and salt in a medium bowl and set aside.

2 Beat butter and brown sugar in an electric mixer on medium-high until light and fluffy, about 3 minutes. Add eggs one at a time, then vanilla and continue to beat, scraping down bowl as necessary. Reduce speed to stir and slowly add flour mixture, beat until well combined. Form dough into disk, wrap in plastic and chill until firm, at least 2 hours.

3 Preheat oven to 350° with racks in top and bottom third. Line two large baking sheets with ReynoldsKITCHENS™ Parchment Paper with SmartGrid®. Scoop rounded tablespoons of dough, roll into balls, then in confectioners' sugar twice to coat heavily. Arrange 2 inches apart on prepared sheets and bake until crackly and puffed but still soft in center, about 10 minutes.







Glazed Red Velvet Sweet Potato Cookies

MAKES ABOUT 36 COOKIES

Dough:

- 1³/₄ cups all-purpose flour
- 1/4 cup Dutch-process cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 3/4 cup unsalted butter (1½ sticks), at room temperature
- 3/4 cup sugar
- 1 cup roasted sweet potato
- 1 large egg
- 1 tablespoon red food coloring
- 1½ teaspoons vanilla extract

Glaze:

- 2 cups confectioners' sugar
- 3 tablespoons melted butter Colorful holiday or festive sprinkles

- 1 Preheat oven to 350° and line 2 baking sheets with ReynoldsKITCHENS™ Parchment Paper with SmartGrid®.
- 2 Whisk flour, cocoa powder, baking soda and salt together and set aside.
- 3 Cream butter and sugar together in a mixer until fluffy. Add the sweet potato, egg, red coloring and vanilla and mix to combine, scraping bowl as necessary. Reduce speed to low and slowly add in flour mixture. Cover bowl and chill in the refrigerator until somewhat firm, about 2 hours.
- 4 Scoop slightly heaping tablespoon-size rounds onto prepared sheets, spacing 2 inches apart. Bake until a toothpick comes out mostly clean, 15 minutes. Transfer cookies to a rack to cool with a piece of parchment under the rack.
- 5 Whisk together the confectioners' sugar, melted butter, and 2 tablespoons water until smooth, whisking in additional water as necessary. 1 teaspoon at a time, until desired consistency is reached. Top with sprinkles. Let dry before serving.





DECORATING TIPS

Royal icing is ideal for decorating cookies because it hardens completely when it dries. Just be patient: It takes at least an hour or two to set.

Basic Royal Icing

Whisk one 1-pound box confectioners' sugar and 2 tablespoons meringue powder in a large bowl. Add 5 tablespoons water and beat with a mixer on medium-high speed until soft glossy peaks form, thinning with up to 1 more tablespoon water if necessary. Cover the bowl with a damp paper towel and plastic wrap until ready to use to prevent the icing from drying out. Makes about 2½ cups.

How to Ice Sugar Cookies

"Flooding" is a technique used to completely cover a cookie with royal icing.

Here's how to do it.



1. Transfer about ½ cup royal icing to a pastry bag fitted with a small round tip. Use this icing to pipe a thin border around the edge of each cookie. Let set for a few minutes.



2. Thin the remaining icing with a few drops of water until it's the consistency of syrup. Transfer the thinned icing to a separate pastry bag fitted with a larger round tip. Pipe a generous amount inside the border of each cookie.



3. Using a small offset spatula or the back of a spoon, spread the icing to cover the cookie. Let set at room temperature 1 to 2 hours.

STORAGE TIPS

- Let cookies cool completely before you store them. If stored properly, most cookies will keep at room temperature for about 5 days.
- Store crisp and soft cookies in separate containers. If you combine them, the soft ones can cause the crisp ones to soften.
- Stack cookies between layers of parchment or wax paper in an airtight container. Be careful not to stack more than a few layers, especially for delicate cookies.
- Store bar cookies right in the pan, covered tightly with foil.







Say hello to your new holiday baking go-to. The gridlines make it easy to cut your sheet to fit any pan size and space out your cookies just right.













LAVENDER-LEMON SANDWICH COOKIES

ACTIVE: 50 min | TOTAL: 1 hr 45 min MAKES: about 24

FOR THE COOKIES

- 1½ sticks (12 tablespoons) unsalted butter. at room temperature
- 1 cup granulated sugar
- 1/4 cup honey
- 1 large egg
- teaspoon pure vanilla extract 1 Grated zest of 1 lemon
- cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons dried lavender
- 1/2 cup coarse sugar

FOR THE FILLING

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- Finely grated zest of 1 lemon, plus 2 tablespoons lemon juice
- teaspoon pure vanilla extract
- 2½ cups confectioners' sugar
- 1. Make the cookies: Beat the butter, granulated sugar and honey in a large bowl with a mixer on medium-high speed until fluffy, about 1 minute. Beat in the egg, vanilla and lemon zest. Reduce the mixer speed to low; beat in the flour, baking soda and salt until the dough comes together. Cover and refrigerate until firm, 30 minutes.
- 2. Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Grind the lavender in a spice grinder until crumbly. Mix with the coarse sugar in a medium bowl.
- 3. Roll rounded teaspoonfuls of dough into balls, then roll in the lavender sugar; arrange 2 inches apart on the prepared pans. Bake, switching the pans halfway through, until the cookies are browned around the edges, 12 to 15 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.
- **4.** Meanwhile, make the filling: Beat the butter, lemon zest, lemon juice and vanilla in a large bowl with a mixer on high speed until light, 1 to 2 minutes. Reduce the mixer speed to medium; beat in the confectioners' sugar until smooth. Spread the filling on half the cookies (about 1 teaspoon per cookie). Sandwich with the remaining cookies.



PISTACHIO PINWHEELS

ACTIVE: 45 min | TOTAL: 5 hr MAKES: about 20

- 1¹/₄ cups all-purpose flour, plus more for dusting
- teaspoon baking powder
- 1/4 teaspoon plus 1 pinch of salt
- stick unsalted butter, at room temperature
- 2/3 cup sugar
- 2 large eggs
- 1/2 teaspoon pure vanilla extract
- 2/3 cup unsalted raw pistachios
- 1/4 teaspoon pure almond extract
- 3 drops green food coloring
- 1. Whisk the flour, baking powder and 1/4 teaspoon salt in a medium bowl. Beat 6 tablespoons butter and ⅓ cup sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in 1 egg and the vanilla (don't worry if the mixture looks separated). Reduce the mixer speed to low; mix in the flour mixture until combined. Turn out the dough onto a piece of plastic wrap; shape into a disk. Wrap and refrigerate until firm, about 1 hour.
- 2. Meanwhile, make the filling: Pulse the pistachios and remaining 1/3 cup sugar in a food processor until very finely ground. Mix in the remaining egg, 2 tablespoons butter, the almond extract, pinch of salt and food coloring. Process, scraping the bowl occasionally, until a thick paste forms. Refrigerate until firm, about 30 minutes.
- **3.** Roll out the dough into a 10-by-11-inch rectangle on a floured surface. Spread the pistachio filling over the dough almost all the way to the edges. Starting with a short side, roll up the dough into a tight spiral. Wrap in plastic wrap and refrigerate, reshaping the log after 1 hour, until firm, at least 3 hours or overnight.
- **4.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Slice the log into ½-inch-thick rounds. Arrange the rounds 1½ inches apart on the prepared pans.
- **5.** Bake, switching the pans halfway through, until the cookies are firm and light golden around the edges, 20 to 25 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



CHOCOLATE SHORTBREAD

ACTIVE: 45 min | TOTAL: 2 hr MAKES: about 24

FOR THE COOKIES

- sticks unsalted butter, at room temperature
- 1 large egg yolk
- teaspoon pure vanilla extract 1
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 1¼ cups confectioners' sugar
- cup unsweetened Dutch-process cocoa powder
- 2 cups all-purpose flour, plus more for dusting

FOR THE ICING

- cup confectioners' sugar
- 1/4 teaspoon pure vanilla extract 1 to 2 tablespoons milk Sanding sugar, for decorating
- 1. Make the cookies: Position racks in the upper and lower thirds of the oven; preheat to 350°. Beat the butter, egg yolk, vanilla, salt and cloves in a large bowl with a mixer on medium speed until creamy, about 2 minutes. Reduce the mixer speed to low; beat in the confectioners' sugar and cocoa powder until combined, then beat in the flour in two batches until combined.
- 2. Turn out the dough onto a lightly floured surface and dust with flour. Gently knead until soft but not sticky. Reflour the surface, if necessary, and roll out the dough until slightly thicker than 1/4 inch. Cut out shapes using 3-inch cookie cutters. Gently gather and reroll the scraps. (If the dough is too soft to work with, refrigerate until firm.) Arrange the cutouts about 2 inches apart on 2 unlined baking sheets.
- 3. Bake, switching the pans halfway through, until the cookies are firm, about 20 minutes. Let cool 3 minutes on the pans, then transfer to racks to cool completely.
- **4.** Make the icing: Whisk the confectioners' sugar, vanilla and 1 tablespoon milk in a small bowl until smooth. Gradually stir in up to 1 more tablespoon milk until the icing is thick but pourable. Spoon the icing into a small resealable plastic bag and snip off a corner. Pipe the icing on the cookies, then sprinkle with sanding sugar. Let set, about 10 minutes.



PUFF PASTRY TREES

ACTIVE: 45 min | TOTAL: 1 hr | MAKES: 18

- 2 tablespoons unsalted butter
- 1/2 teaspoon apple pie, pumpkin pie or gingerbread spice
- cup granulated sugar
- 9-inch square sheet frozen puff pastry (half a 17-ounce box), thawed

All-purpose flour, for dusting

- cup confectioners' sugar
- 1 to 2 tablespoons milk or water
- 1/4 teaspoon pure vanilla extract Coarse sugar and/or nonpareils, for decorating
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 400°. Line 2 baking sheets with parchment paper. Microwave the butter and spice mix in a small bowl until the butter melts. Let cool to room temperature.
- 2. Sprinkle ¼ cup granulated sugar on a cutting board. Unfold the puff pastry on top of the sugar and roll out into a 10-by-12-inch rectangle. (Lightly dust the rolling pin with flour if the dough starts to stick.) Brush the spiced butter evenly on the puff pastry, then sprinkle the remaining \(\frac{1}{4} \) cup granulated sugar on top. Starting from a long side, roll the dough into a tight log. Slice the log into 18 rounds.
- 3. Place each round cut-side down. Make a slit in each round from the center of the coil to the end of the dough strip. Open up the round into a semicircle; you should have 4 stacked strips of dough in graduated sizes (the pieces will puff up and form a tree when baked). Arrange 9 semicircles about 4 inches apart on each baking sheet.
- **4.** Bake, switching the pans halfway through, until the cookies are puffed and golden, 18 to 22 minutes. While still warm, carefully reshape the trees with a skewer if necessary. Let cool completely on the pans.
- **5.** Make the icing: Whisk the confectioners' sugar, 1 tablespoon milk and the vanilla in a small bowl until smooth. Gradually stir in up to 1 more tablespoon milk until the icing is thick but pourable. Spoon the glaze into a small resealable plastic bag and snip off a corner. Pipe on the cookies. Decorate with coarse sugar and/or nonpareils.



RAINBOW COOKIES

MAKES: about 70

Cooking spray

- ounces almond paste, broken up
- sticks unsalted butter, at room temperature
- 1 cup sugar
- 1/4 teaspoon salt
- large eggs, separated, at room temperature
- teaspoon pure vanilla extract Finely grated zest of 1 lemon
- 2 cups all-purpose flour
- 1 teaspoon red food coloring
- 12 drops green food coloring
- cup seedless raspberry jam
- ounces semisweet chocolate, chopped
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Coat three 9-by-13-inch baking pans with cooking spray, line the bottoms with parchment paper and coat with more cooking spray.
- 2. Beat the almond paste, butter, sugar and salt in a large bowl with a mixer on high speed until fluffy, about 3 minutes. Reduce the mixer speed to medium; beat in the egg yolks, vanilla and lemon zest, then reduce the mixer speed to low and mix in the flour (the batter will be thick).
- 3. Beat the egg whites in a separate large bowl with a mixer on low speed; increase the speed to high and beat until stiff peaks form. Fold the egg whites into the batter in three batches. Divide the batter evenly among 3 bowls. Mix the red food coloring into one and the green into another, leaving the third plain. Pour one color batter into each pan; spread into a thin layer with an offset spatula.
- **4.** Bake, switching the pans halfway through, until just firm, 14 to 16 minutes. Transfer to racks and let cool completely in the pans.
- **5.** Remove the green layer to a cutting board; discard the parchment. Top with ½ cup iam. the plain layer, the remaining ½ cup jam and the red layer. Wrap the stack in plastic wrap. Top with a baking sheet and place a few heavy cans on top. Refrigerate at least 4 hours or overnight.
- 6. Make the glaze: Microwave the chocolate, stirring every 30 seconds, until smooth. Unwrap the stack and spread the chocolate on top using an offset spatula. Refrigerate until set, about 10 minutes. Cut into small squares.



WALNUT-CARDAMOM CRESCENTS

ACTIVE: 45 min | TOTAL: 1 hr 45 min MAKES: about 24

- cup walnuts
- 1½ cups all-purpose flour
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1½ cups confectioners' sugar
- teaspoon pure vanilla extract
- 1/2 teaspoon ground cardamom
- teaspoon salt
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the walnuts on a rimmed baking sheet. Bake on the lower rack until toasted, 10 to 12 minutes; let cool completely. Pulse the nuts in a food processor until finely ground. Add the flour and pulse to combine; set aside.
- 2. Beat the butter in a large bowl with a mixer on medium-high speed until light and fluffy, 2 to 4 minutes. Add ½ cup confectioners' sugar, the vanilla, cardamom and salt; beat until combined. Reduce the mixer speed to low and beat in the walnut-flour mixture until just incorporated. Cover the dough and refrigerate until slightly firm, about 30 minutes.
- 3. Place the remaining 1 cup confectioners' sugar in a shallow bowl; set aside. Shape tablespoonfuls of dough into thin crescents and arrange 1 inch apart on 2 unlined baking sheets.
- **4.** Bake, switching the pans halfway through, until the cookies are golden on the bottom, 20 to 25 minutes. Let cool 5 minutes on the pans, then carefully transfer to the bowl of confectioners' sugar and gently roll to coat. Transfer to a rack to cool completely, then reroll in the confectioners' sugar.



New Country Crock® Buttery Sticks are delicious, soft and creamy — so they're ready to bake when you are. Use like butter one for one in all your favorite recipes!

With Sunflower Oil

COUNTRYCHOCK

COUNTRYCROCK





HAZELNUT MERINGUE **SANDWICH COOKIES**

ACTIVE: 1 hr 10 min
■ TOTAL: 3 hr MAKES: about 24

FOR THE COOKIES

- cup blanched hazelnuts
- 3 large egg whites, at room temperature
- 1/4 teaspoon cream of tartar
- teaspoon salt
- 1/2 cup granulated sugar
- 1 teaspoon pure vanilla extract
- cup confectioners' sugar

FOR THE FILLING

- tablespoons unsalted butter, at room temperature
- cup confectioners' sugar Pinch of salt
- teaspoon pure vanilla extract
- cup cranberry or red currant jelly
- 1. Make the cookies: Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the hazelnuts on a rimmed baking sheet and bake until golden brown, 9 to 11 minutes; let cool, then finely chop. Reduce the oven temperature to 225° and line 2 baking sheets with parchment paper.
- 2. Whisk the egg whites, cream of tartar and salt in a large bowl with a mixer on medium speed until soft peaks form, about 3 minutes. Increase the mixer speed to medium high and beat in the granulated sugar, 1 tablespoon at a time. Continue beating until stiff peaks form, 6 to 8 minutes. Mix in the vanilla. Add the chopped hazelnuts and sift in the confectioners' sugar. Fold together with a rubber spatula.
- 3. Transfer the meringue to a pastry bag fitted with a large round tip. Pipe 2-inch rounds about 1 inch apart on the prepared pans, keeping the pastry tip close to the pan.
- 4. Bake, switching the pans halfway through, until the meringues are dry and release from the parchment, 1½ to 2 hours. Turn off the oven; leave the meringues inside for 30 minutes. Transfer to racks to cool completely.
- 5. Meanwhile, make the filling: Beat the butter, confectioners' sugar and salt in a bowl with a mixer on medium speed until combined, 1 minute. Increase the speed to medium high and beat in the vanilla; beat until fluffy, about 3 minutes. Dollop 1 teaspoon filling and ½ teaspoon jelly on the flat side of half the meringues. Top with the remaining meringues.



COCONUT-RUM MACAROONS

ACTIVE: 45 min | TOTAL: 1 hr 40 min MAKES: about 30

- 1/2 cup whole milk
- 3/4 cup sugar
- 1/8 teaspoon freshly grated nutmeg, plus more for topping
- 1/4 teaspoon plus 1 pinch of salt
- 2 large eggs, separated
- 1 tablespoon cornstarch
- 1¼ teaspoons pure vanilla extract
- tablespoons dark rum
- 2½ cups unsweetened shredded coconut
- 1. Preheat the oven to 325° and line a baking sheet with parchment paper. Heat the milk, 1/4 cup sugar, the nutmeg and a pinch of salt in a small saucepan over medium-low heat, stirring to dissolve the sugar.
- 2. Whisk the egg yolks and cornstarch in a medium bowl. When the milk mixture starts to steam, slowly pour half the milk into the egg yolks, whisking constantly. Pour the egg mixture into the saucepan with the remaining milk and cook, whisking occasionally, until thick and spoonable, about 3 minutes. Remove from the heat and whisk in ¼ teaspoon vanilla. Transfer the custard to a bowl and let cool to room temperature.
- 3. Meanwhile, whisk the egg whites, rum, remaining ½ cup sugar, 1 teaspoon vanilla and ¼ teaspoon salt in a large bowl. Fold in the coconut. Cover and refrigerate about 30 minutes to firm up.
- **4.** Scoop level tablespoonfuls of the coconut mixture about 1 inch apart on the prepared pan. Make an indentation in the middle of each cookie with the back of a 1/4-teaspoon measuring spoon. Fill each indentation with the cooled custard.
- 5. Bake until the cookies are golden around the edges, 20 to 25 minutes. Grate some more nutmeg on top of the cookies. Let cool 10 minutes on the pan, then transfer to a rack to cool completely.



TROPICAL MACADAMIA NUT LINZER COOKIES

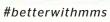
ACTIVE: 1 hr | TOTAL: 4 hr | MAKES: about 24

- 3/4 cup salted macadamia nuts
- cup plus 2 tablespoons granulated sugar
- 1½ cups all-purpose flour, plus more for dusting
- teaspoon baking powder
- 1 stick unsalted butter, at room temperature
- cup packed light brown sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon coconut extract
- 1 cup chopped dried pineapple chunks
- cup thawed frozen passion fruit pulp
- cup water

Confectioners' sugar, for dusting

- **1.** Pulse the nuts and ½ cup granulated sugar in a food processor until finely ground. Pulse in the flour and baking powder. Beat the butter, brown sugar and ½ cup granulated sugar in a large bowl with a mixer on medium-high speed until fluffy, 3 to 5 minutes. Beat in the egg and both extracts. Reduce the mixer speed to medium low; beat in the nut-flour mixture. Divide the dough in half and shape each piece into a disk; wrap each disk in plastic wrap. Refrigerate until firm, at least 2 hours or overnight.
- 2. Meanwhile, make the filling: Bring the dried pineapple, passion fruit, remaining 2 tablespoons granulated sugar and the water to a simmer in a saucepan over medium heat. Cook until the pineapple is very soft, 6 to 8 minutes. Pulse in a mini food processor. Let cool.
- **3.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Working with 1 disk at a time, roll out the dough on a floured surface until ¼ inch thick. Cut out stars using a 3-inch cookie cutter. Arrange 1 inch apart on 2 unlined baking sheets. Reroll the scraps and cut out more cookies. Cut out 1-inch stars from the centers of half the cookies. Refrigerate until firm, 20 minutes.
- **4.** Bake, switching the pans halfway through, until the cookies are golden, 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.
- **5.** Spread the filling on the whole cookies. Dust the cutout cookies with confectioners' sugar and carefully place on top of the filling.







STICKY TOFFEE **OATMEAL COOKIES**

MAKES: about 30

- cup rolled oats
- 11/2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- cup chopped pitted dates
- 1/3 cup boiling water
- stick unsalted butter, 1 at room temperature
- cup packed light brown sugar
- cup granulated sugar
- 1 large egg
- 1 tablespoon pure vanilla extract
- 1 cup toffee bits
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the oats on a baking sheet and bake on the upper rack until lightly toasted, about 10 minutes. Let cool completely. Pulse the oats in a food processor until roughly chopped. Transfer to a medium bowl. Add the flour, baking powder, ½ teaspoon baking soda and the salt to the oats and whisk to combine.
- **2.** Add the dates and remaining ½ teaspoon baking soda to the food processor. Pour in the boiling water and let stand until the dates soften and the water cools, about 5 minutes. Pulse, scraping the bowl occasionally, to make a chunky puree. Add the butter, brown sugar and granulated sugar and process, scraping the bowl, until light in color and thick, about 1 minute. (The mixture may look slightly curdled at this point.) Add the egg and vanilla and pulse to combine. Add the flour-oat mixture and pulse until just incorporated. Transfer to a medium bowl and stir in the toffee bits. Refrigerate the dough until slightly firm but still scoopable, about 30 minutes.
- **3.** Line 2 baking sheets with parchment paper. Scoop tablespoonfuls of dough and arrange 2 inches apart on the prepared pans. Refrigerate until firm, about 30 minutes.
- 4. Bake, switching the pans halfway through, until the cookies are browned but the centers are still soft. 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



CRISPY TRIPLE CHOCOLATE CHIP COOKIES

ACTIVE: 40 min

■ TOTAL: 2 hr MAKES: about 36

- tablespoons unsalted butter 10
- cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup superfine sugar
- 1½ teaspoons pure vanilla extract
- 2 large eggs, at room temperature
- 1/2 cup mini chocolate chips
- 1/2 cup milk chocolate chips
- 1/2 cup bittersweet chocolate chips

Coarse sugar, for decorating

- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Melt the butter in a medium skillet over medium heat; cook, swirling the pan occasionally, until the butter is light brown, 8 to 10 minutes. Pour into a large bowl and let cool to room temperature, 20 minutes.
- 2. Whisk the flour, baking soda and salt in a medium bowl. Whisk the superfine sugar and vanilla into the browned butter. Whisk in the eggs. Stir in the flour mixture, then stir in all the chocolate chips.
- 3. Drop tablespoonfuls of dough about 3 inches apart onto the prepared pans. Sprinkle generously with coarse sugar.
- 4. Bake, switching the pans halfway through, until the cookies are a deep golden brown, 18 to 20 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.



HONEY SUGAR COOKIES

ACTIVE: 1 hr | TOTAL: 5 hr | MAKES: about 48

FOR THE COOKIES

- 2½ cups all-purpose flour, plus more for dusting
- teaspoon baking powder
- teaspoon salt
- 2 sticks unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/4 cup honey
- 1 large egg
- 1 teaspoon pure vanilla extract



FOR THE ICING

- tablespoons meringue powder
- 1-pound box confectioners' sugar

5 to 6 tablespoons water

- 1. Make the cookies: Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the honey, egg and vanilla until smooth. Reduce the mixer speed to low; beat in the flour mixture until combined. Divide the dough in half and shape each piece into a disk; wrap each disk in plastic wrap. Refrigerate until firm, at least 4 hours or overnight.
- 2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 disk at a time, flour the dough and roll out until 1/2 inch thick on a lightly floured surface. Cut into shapes with 3-inch cookie cutters. Arrange 1 inch apart on the prepared pans. Reroll the scraps and cut out more cookies. (If the dough is too soft to work with, refrigerate until firm.)
- **3.** Bake, switching the pans halfway through, until the cookies are lightly browned, 18 to 20 minutes. Let cool on the pans.
- 4. Meanwhile, make the icing: Whisk the meringue powder and confectioners' sugar in a large bowl. Beat in 5 tablespoons water with a mixer on medium speed until soft glossy peaks form. Beat in up to 1 more tablespoon water to thin the consistency if necessary. Spread or pipe the icing onto the cookies.



Sun-Maid Raisins

Bake it for Santa, Do it for him.

Sameal Raisin Cookies, please, I say it again

Sincerely. D Mrs. Claus

BAKEITFORSANTA.COM

GET RECIPE AND SEE CONTEST DETAILS

@2017 SUN-MAID* GROWERS OF CALIFORNIA





MAPLE PIZZELLE

MAKES: about 30

- 1½ cups all-purpose flour
- teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon freshly grated nutmeg
- 3 large eggs
- 3/4 cup granulated sugar
- 1/4 cup maple sugar
- 1/3 cup vegetable oil, plus more for brushing
- teaspoon pure maple extract Confectioners' sugar, for dusting
- **1.** Whisk the flour, baking powder, salt and nutmeg in a large bowl; make a well in the center. In another large bowl, whisk the eggs, granulated sugar, maple sugar, vegetable oil and maple extract until well combined. Pour the egg mixture into the well in the flour mixture and whisk until incorporated.
- 2. Preheat a pizzelle iron until a drop of water sizzles on the surface, about 10 minutes. Lightly brush the hot surface with vegetable oil. Spoon about 1 tablespoon batter into the center of the imprint (if you have a pizzelle iron with more than one imprint, fill each with 1 tablespoon batter). Close the iron and cook until there is no more steam coming out, about 45 seconds.
- **3.** Open and remove the pizzelle from the iron using a small offset spatula and transfer to a rack to cool (the pizzelle will crisp as they cool). Repeat with the remaining batter, lightly brushing the iron with more vegetable oil occasionally. Lightly dust the pizzelle with confectioners' sugar before serving.



KEY LIME COOKIE-DOUGH

ACTIVE: 45 min

■ TOTAL: 2 hr MAKES: about 30

- 1½ cups all-purpose flour
- 1 stick unsalted butter
- 3/4 cup packed light brown sugar Pinch of salt
- 3 tablespoons Key lime juice
- 2 teaspoons pure vanilla extract
- cup mini white chocolate chips (or regular white chocolate chips, chopped)
- 2 tablespoons green sprinkles
- 11-ounce bag white chocolate chips
- tablespoon vegetable shortening or vegetable oil

Green nonpareils, for topping

- 1. Preheat the oven to 350°. Spread the flour on a baking sheet and bake, stirring halfway through, until lightly toasted, 10 minutes. Let cool on the baking sheet; whisk to break up any clumps.
- 2. Beat the butter, brown sugar and salt in a large bowl with a mixer on medium-high speed until fluffy, 3 to 5 minutes. Reduce the mixer speed to low; beat in the toasted flour, then the lime juice and vanilla. Stir in the mini white chocolate chips and sprinkles until just combined. Refrigerate until the dough is firm but not hard, about 30 minutes.
- **3.** Line a baking sheet with parchment paper. Roll tablespoonfuls of dough into balls and arrange on the prepared pan. Refrigerate until firm, at least 30 minutes or overnight.
- **4.** Combine the white chocolate chips and shortening in a large microwave-safe bowl. Microwave in 30-second intervals, stirring, until melted, 1 to 2 minutes. Gently drop a dough ball into the melted white chocolate and spoon more chocolate on top to completely coat. Lift out with a fork, letting any excess chocolate drip back into the bowl; return to the baking sheet. Sprinkle with nonpareils. Repeat with the remaining dough balls. (If the melted chocolate hardens, microwave 30 seconds. If the dough becomes too soft, refrigerate 15 to 20 minutes.)



LEMON SPRITZ COOKIES

ACTIVE: 30 min

■ TOTAL: 1 hr MAKES: about 84

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- cup granulated sugar
- tablespoon packed finely grated lemon zest (from 2 lemons)
- large egg
- teaspoon pure lemon extract
- teaspoon pure vanilla extract

Yellow sanding sugar and/or nonpareils, for decorating

- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Whisk the flour, baking powder and salt in a medium bowl.
- 2. Beat the butter, granulated sugar and lemon zest in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Beat in the egg and both extracts. Reduce the mixer speed to low and beat in the flour mixture until just combined.
- 3. Fill a cookie press with the dough according to the manufacturer's directions; press the dough 1½ inches apart onto unlined baking sheets. Decorate with sanding sugar and/or nonpareils.
- 4. Bake, switching the pans halfway through, until the cookies are golden around the edges, 14 to 17 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.

Where is



From friends to family to functions, the holidays are a time for togetherness.

But when was the last time just the two of you got away to get into the spirit of the season together? Whether you meander Main Street sipping cocoa, cozy up in a horse-drawn carriage, or spend it skating under the stars, come discover the place where every night is a great night for date night. Give hustle and bustle a few days off. Spend your romantic, winter weekend in Greenville, SC. Yeah, THAT Greenville. To learn more, call 800.717.0023.

yeah,that greenvillesc.com





EAT, DRINK BE MERRY

in Greenville, S.C.

EAT & DRINK your way around Greenville for the holidays or get rid of those winter blues! Here are 4 tours that anyone who likes to lick a spoon will be salivating over...



NEW! GREENVILLE BREAKFAST TOUR

GREENVILLEHISTORYTOURS.COM

While on this tour, your first meal of the day will be anything but ordinary. You'll be driven between restaurants that are known by locals for their memorable breakfast options. At Famous Toastery you'll sample freshly made fare with a unique twist. Biscuit Head is your next stop, where the chefs will treat you to a personalized experience with dishes of their choosing. Finally, you'll enjoy a taste of France at LeGrand Bakery.

\$39/PERSON • 1 HOUR, 45 MINUTES

GREENVILLE BBQ TRAIL TOUR

GREENVILLEHISTORYTOURS.COM

Join this tour and enjoy true South Carolina barbecue on the outskirts of the city. Stops include local favorites Bucky's Bar-B-Q. Henry's Smokehouse and Mike & Jeff's BBQ. At each destination, you'll sample expertly smoked meats and mouthwatering sides. Along the way, you'll learn about barbecue techniques, Greenville's own BBQ history and, of course, the story behind each restaurant you visit and how they make their popular 'cue.

\$39/PERSON • 2 HOURS, 15 MINUTES

AT THE CHEF'S TABLE CULINARY TOUR

GREENVILLEHISTORYTOURS.COM

The At the Chef's Table Culinary Tour stops into five well-known restaurants, including The Lazy Goat and Passerelle Bistro, for food sampling and the opportunity to meet the chef or manager. John Nolan, local historian, will be your guide, answering culinary questions and providing insight into Greenville's culture, history and architecture. \$49/PERSON * 3 HOURS

THE BREWERY EXPERIENCE*

THEBREWERYEXPERIENCE.COM

Certified Cicerone® Gary Glancy leads this guided beer tour and offers three 4-hour tour options: Afternoon Delight (Saturdays), Twilight Tour (Saturdays) and Hump Day Getaway (Wednesdays, of course!). Hop aboard a comfortable van and be driven to three local craft breweries. At each stop, you'll sample beer, learn about the brewery, their offerings and the brewing process. As a Certified Cicerone®, Glancy has knowledge of and appreciation for beer that goes as deep as a sommelier's for wine.

\$54-\$59/PERSON # 4 HOURS # *MUST BE 21 YEARS OF AGE



@foodnetmagpromo

news feed

foodnetmag.com



TRY NEW! BARILLA READY PASTA

With Barilla Ready Pasta you can make delicious microwavable pasta in just 60 seconds. Made with three simple ingredients: fully cooked al dente pasta, a pinch of sea salt and a touch of extra-virgin olive oil. Simply tear open the pouch, heat, and mix in your own fresh ingredients.





FANCY. BUT NOT TOO FANCY.™

Stacy's® Pita Chips are a deliciously versatile snack suited for both sides of life. Whether your friend's invitation says "RSVP" or "BYOB." Whether you're drinking wine from a vintage or wine from a box. Stacy's® Pita Chips. Fancy. But not too fancy.™

Find our delicious Cinnamon Sugar pita chips in the deli section, and visit us at stacyssnacks.com.





THE MODERNIST COLLECTION FROM DACOR

As smart as they are stunning, the Modernist Collection is designed to transform the kitchen into a stage for imagination, experimentation and play. Experience these next-generation creative tools at dacor.com.









TORANI® CHESTNUT PRALINE SYRUP

With a rich aroma, this syrup captures the flavor of caramelized chestnuts with a hint of brown sugar pralines. Available exclusively at a World Market near you for the holidays. Or order online at shop.torani.com and save 15% off your cart with offer code FNBLDEC17. Expires 12/31/17.

CHESTNUT PRALINE LATTE

BY ALICE CHOI

1 cup milk (any kind)

1/4 cup Torani® **Chestnut Praline Syrup**

2 to 4 shots espresso; spllt into glasses

Frothed milk, optional

Ground cinnamon

Heat milk and Torani® Chestnut Praline Syrup together in a small saucepan over medium-low heat. Pour over espresso, evenly into glasses. Add a thin layer of frothed milk on top if desired. Dust with ground cinnamon, Enjoy! Serves 2.







PEANUT BUTTER CHEESECAKE BARS

ACTIVE: 45 min

■ TOTAL: 4 hr 15 min MAKES: about 24

FOR THE CRUST

- 1½ sticks (12 tablespoons) unsalted butter, melted, plus more for the pan
- cups butter cracker crumbs (such as Ritz; about 3 sleeves)
- 1/4 cup sugar

FOR THE FILLING

- 24 ounces cream cheese, at room temperature
- cup sugar
- 2 large eggs
- 1/4 cup sour cream
- teaspoon pure vanilla extract 1
- cup smooth peanut butter
- Red sprinkles, for decorating
- **1.** Make the crust: Preheat the oven to 350°. Butter a 9-by-13-inch baking dish. Line with foil, leaving a 2-inch overhang on the long sides; butter the foil. Combine the cracker crumbs, melted butter and sugar in a bowl. Press evenly into the bottom of the prepared pan. Bake until toasted, about 10 minutes. Transfer to a rack and let cool 15 minutes.
- 2. Make the filling: Beat the cream cheese and sugar in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Add the eggs, sour cream and vanilla and beat until combined, 1 minute. Remove 1 cup of the batter to a medium bowl and stir in the peanut butter until smooth. Pour the peanut butter batter onto the crust in a thin even layer. Pour the remaining cheesecake batter on top; smooth with a spatula.
- 3. Bake until the cheesecake is set around the edges but still jiggly in the center, about 30 minutes. Transfer to a rack to cool completely, about 1 hour. Refrigerate until set, at least 2 hours or overnight.
- 4. Slide an offset spatula or paring knife around the edge of the pan, then remove the cheesecake using the foil overhang. Slice into squares and top with sprinkles.



PECAN-RYE COOKIES

ACTIVE: 30 min | TOTAL: 2½ hr MAKES: about 24

- 11/3 cups pecans
- 2 tablespoons plus 2 teaspoons rye whiskey
- 3/4 cup dark rye flour
- 1/2 cup all-purpose flour
- teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, at room temperature
- cup packed dark brown sugar
- 1 teaspoon pure vanilla extract
- cup confectioners' sugar
- 2 to 3 teaspoons water
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread the pecans on a rimmed baking sheet and bake until lightly toasted, 8 to 10 minutes. Let cool completely. Set 24 whole pecans aside for topping and finely chop the rest; transfer to a bowl. Pour 2 tablespoons whiskey over the chopped nuts, stir to coat and let sit until almost all the whiskey is absorbed, at least 10 minutes.
- 2. Whisk the rye flour, all-purpose flour, baking powder, baking soda and salt in a medium bowl. Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 2 to 3 minutes. Beat in the pecan-whiskey mixture and the vanilla until just combined. Reduce the mixer speed to low; beat in the flour mixture until combined.
- 3. Line 2 baking sheets with parchment paper. Roll tablespoonfuls of dough into balls, squeezing the dough together if it is crumbly. Arrange 2 inches apart on the prepared pans and press a pecan into the top of each.
- **4.** Bake, switching the pans halfway through, until the cookies are just set around the edges but the centers are still soft, 12 to 15 minutes. Let cool completely on the pans.
- **5.** Make the glaze: Whisk the confectioners' sugar, the remaining 2 teaspoons whiskey and 2 teaspoons water in a small bowl until smooth and thick. Gradually stir in up to 1 more teaspoon water to thin if necessary. Drizzle over the cookies; let set 10 to 15 minutes.



HIBISCUS-GINGER COOKIES

ACTIVE: 45 min | TOTAL: 1½ hr MAKES: about 30

- cup dried hibiscus flowers 1/4
- 2 cups all-purpose flour
- teaspoon ground ginger 1
- 1/2 teaspoon plus 2 pinches salt
- 6-inch piece fresh ginger, peeled 1
- 2 sticks unsalted butter. at room temperature
- 13/4 cups confectioners' sugar
- teaspoon pure vanilla extract

Finely grated zest of ½ lime, plus

- 2 teaspoons lime juice
- teaspoons water
- **1.** Position racks in the upper and lower thirds of the oven; preheat to 350°. Pulse the hibiscus flowers 8 to 10 times in a spice grinder until coarsely ground but not powdery. Whisk 1 tablespoon of the ground hibiscus, the flour, ground ginger and ½ teaspoon salt in a medium bowl.
- **2.** Grate the fresh ginger on the large holes of a box grater. Squeeze out the juice with your hands into a small bowl; discard the solids.
- **3.** Beat the butter and ³/₄ cup confectioners' sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 5 minutes. Beat in the vanilla, lime zest and 1 tablespoon of the ginger juice. Reduce the mixer speed to low; beat in the flour mixture in two batches until combined.
- 4. Roll tablespoonfuls of dough into balls. Arrange about 1 inch apart on 2 unlined baking sheets. Bake, switching the pans halfway through, until the cookies are light golden on the bottom, 15 to 18 minutes. Let cool 2 minutes on the pans, then transfer to racks to cool completely.
- 5. Meanwhile, make the glaze: Whisk the remaining 1 cup confectioners' sugar, 1 teaspoon ginger juice, the lime juice, water and 2 pinches of salt in a medium bowl. Dip the top of each cookie in the glaze to cover evenly; let any excess drip off. Sprinkle with the remaining ground hibiscus. Let set, about 5 minutes.



MADE FOR THIS MOMENT

Made in Ireland with milk from grass-fed cows, it's a taste that says a thousand words.



Gingerbread **Butterscotch Trifle**

1 tsp. baking soda

1/2 tsp. sea salt

½ c. boiling water

½ c. heavy cream

34 tsp. sea salt

1 tsp. ground ginger

1 tsp. ground cinnamon

GINGERBREAD

6 tbsp. butter

1 eaa

1/4 c. Sugar In The Raw®

1/4 c. Stevia In The Raw®

34 c. molasses

2 c. all-purpose flour

BUTTERSCOTCH SAUCE

1/4 c. butter

1/4 c. brown sugar

1/4 c. Stevia In The Raw® 2 tsp. vanilla extract

WHIPPED CREAM

1 c. heavy cream 1 tbsp. Sugar In The Raw® 11/2 tsp. Stevia In The Raw®

Preheat oven to 350. Lightly grease a 9" square baking pan. Beat butter w/ sugar and stevia until creamy. Beat in molasses and egg. Beat in flour, baking soda, ginger, cinnamon and salt on low speed. Then mix in water on low speed. Pour into prepared pan and bake 35-40 min. Cool completely and cut into 1" cubes.

For butterscotch, melt butter in a small saucepan over medium heat. Add brown sugar, stevia, cream and salt. Whisk until combined. Bring to a gentle boil and cook for 5 minutes. Stir in vanilla and cool to room temperature. In a large bowl, beat cream, sugar and stevia on high speed until stiff peaks form - about 1 min. Keep whipped cream cold until ready to assemble trifle. To assemble, divvy half the gingerbread cubes into 10 individual serving dishes. Layer the butterscotch sauce and whipped cream then top with remaining gingerbread cubes, butterscotch and whipped cream.





ALMOND SPICE BARS

ACTIVE: 45 min | TOTAL: 2 hr 45 min MAKES: about 24

Cooking spray

cup honey

cup granulated sugar

teaspoon ground cinnamon

teaspoon ground cloves

1/4 teaspoon ground nutmeg

1½ cups all-purpose flour

1½ teaspoons baking powder

1/4 teaspoon salt

1 large egg, lightly beaten

1½ cups sliced almonds

cup finely chopped candied orange peel, plus more for topping

teaspoon pure vanilla extract Finely grated zest of 1 lemon

tablespoons orange liqueur

cup confectioners' sugar

tablespoon fresh orange juice

1. Line an 8-inch square baking dish with parchment paper, leaving a 2-inch overhang; coat with cooking spray. Bring the honey and granulated sugar to a simmer in a small saucepan over medium heat, stirring to dissolve. Remove from the heat and transfer to a large bowl. Stir in the cinnamon, cloves and nutmeg; let cool slightly, 10 minutes.

2. Whisk the flour, baking powder and salt in a medium bowl. Quickly stir the beaten egg into the honey-sugar mixture with a rubber spatula, then add the almonds, orange peel, vanilla, lemon zest and 1 tablespoon liqueur. Stir in the flour mixture until combined (the dough will be stiff and dry). Scrape into the prepared pan. Lightly coat a piece of plastic wrap with cooking spray and use to press the dough into an even layer. Set aside 1 hour.

3. Preheat the oven to 375°. Bake the bars until golden brown and a toothpick inserted into the center comes out with only a few crumbs, 25 to 30 minutes.

4. Make the glaze: Whisk the confectioners' sugar, orange juice and remaining 1 tablespoon liqueur in a bowl until smooth. Brush the warm bars with some of the glaze; cover the remaining glaze and set aside. Let the bars cool 10 minutes in the pan, then remove to a cutting board. Cut into 1-by-2½-inch bars and let cool completely on a rack.

5. Drizzle the bars with the remaining glaze; top with candied orange peel.



ORANGE-ROSEMARY ICEBOX COOKIES

ACTIVE: 45 min | TOTAL: 4 hr MAKES: about 36

Grated zest of 1 orange

cup granulated sugar

cup confectioners' sugar

1 tablespoon finely chopped fresh rosemary

teaspoon kosher salt

sticks unsalted butter. at room temperature

large egg, separated, plus 1 egg yolk

cups all-purpose flour

tablespoons sanding sugar

1. Combine the orange zest, granulated sugar, confectioners' sugar, rosemary and salt in a food processor and process, scraping the bowl occasionally, until the mixture is sandy and turns orange, about 1 minute. Add the butter and process until creamy, 1 to 2 minutes. Add the egg yolks and process, scraping the bowl occasionally, until combined, about 1 minute. Add the flour and process until smooth, about 1 minute. (The dough will be very soft.)

2. Divide the dough between 2 sheets of plastic wrap. Using the plastic to help you, shape each into a 10-inch-long log. Wrap and refrigerate until firm but not hard, 1 hour. Unwrap and reshape each into a smooth, even cylinder. Wrap again tightly and refrigerate until very hard, at least 2 hours or overnight.

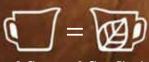
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Lightly beat the egg white in a small bowl. Unwrap 1 log and brush all over with some of the egg white, then sprinkle with 1 tablespoon sanding sugar. Using a sharp knife, slice into \(\frac{1}{4} - \to \frac{1}{2} - \text{inch-thick rounds.} \) Arrange 2 inches apart on one of the prepared pans. Repeat with the second log of dough.

4. Bake, switching the pans halfway through, until the cookies are golden around the edges, 20 to 24 minutes. Let cool 5 minutes on the pans, then transfer to racks to cool completely.

Swapping out half the sugar in your recipes is a piece of cake!

STEVIA BLENDED WITH OTHER SWEETENERS

NO CONVERSION



1 Cup Sugar

1 Cup Stevia In The Raw[®]

Reduce sugar, calories and confusion from your recipes by swapping out half the sugar for Stevia In The Raw.® Why only half? Keeping half the sugar is important for moisture, browning and rising. One cup of Stevia In The Raw® has the same sweetness as one cup of sugar and pairs really well with bold flavors like chocolate, peanut butter and of course, gingerbread. Find sweet recipes and more at InTheRaw.com



SPICED PRUNE RUGELACH

ACTIVE: 45 min | TOTAL: 2 hr | MAKES: 24

FOR THE DOUGH

- 1 cup all-purpose flour, plus more for dusting
- cup granulated sugar
- 1/2 teaspoon salt
- 4 ounces cream cheese, at room temperature
- 1 stick unsalted butter, at room temperature
- 1 large egg, lightly beaten
- tablespoon coarse sugar

FOR THE FILLING

- cup pitted prunes
- 2 tablespoons brandy or water
- cup apricot preserves
- 1/2 teaspoon ground cinnamon
- teaspoon freshly ground pepper
- **1.** Make the dough: Whisk the flour, granulated sugar and salt in a medium bowl. Beat the cream cheese and butter in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Reduce the mixer speed to low and beat in the flour mixture until the dough just comes together. Increase the speed to medium high and beat until combined, 30 seconds to 1 minute. Transfer the dough to a sheet of plastic wrap; shape into a disk. Wrap and refrigerate until firm, at least 1 hour or overnight.
- 2. Meanwhile, make the filling: Combine the prunes and brandy in a small microwave-safe bowl. Microwave until the prunes soften, about 1 minute; let cool slightly. Transfer the mixture to a food processor and add the apricot preserves, cinnamon and pepper; puree. Scrape into a small bowl and refrigerate until firm, at least 30 minutes or overnight.
- **3.** Line a baking sheet with parchment paper. Cut the dough in half; roll out each half into a 6-by-12-inch rectangle on a floured surface. Transfer the rectangles to the prepared pan; refrigerate until slightly firm, at least 20 minutes.
- **4.** Preheat the oven to 350°. Spread the prune mixture over the dough, leaving a 1-inch border on one long side of each rectangle. Starting with the opposite long side, gently roll each rectangle into a tight log and position seam-side down. (If the dough becomes too soft to work with, refrigerate briefly.) Brush the logs with the beaten egg and sprinkle with the coarse sugar. Refrigerate until firm, about 30 minutes.
- **5.** Trim the ends of each log, then slice each into twelve 1-inch-thick rounds. Arrange 1 inch apart on the prepared pan, seam-side down. Bake, rotating the pan halfway through, until the cookies are golden, 30 to 35 minutes. Transfer to a rack and let cool on the pan.



APPLE PIE TASSIES

ACTIVE: 1 hr | TOTAL: 3 hr | MAKES: 24

FOR THE DOUGH

- sticks unsalted butter, at room temperature
- ounces cream cheese, at room temperature
- 1/4 cup confectioners' sugar
- 1/2 teaspoon salt
- cups all-purpose flour, plus more for dusting

FOR THE FILLING

- pound baking apples (such as Golden Delicious, Gala or Fuji), peeled and diced (about 2½ cups)
- 1 tablespoon fresh lemon juice
- 1/3 cup granulated sugar
- teaspoon apple pie spice
- teaspoon pure vanilla extract
- tablespoons unsalted butter 2
- 1/4 cup water, if needed, plus 1 teaspoon
- teaspoon cornstarch
- **1.** Make the dough: Beat the butter and cream cheese in a large bowl with a mixer on medium-high speed until creamy, about 5 minutes. Reduce the mixer speed to low and beat in the confectioners' sugar and salt until fluffy, about 1 more minute. Gradually beat in the flour until the dough comes together.
- 2. Turn out the dough onto a floured surface and knead a few times until smooth. Divide the dough in half and roll each half into a 12-inch-long rope. Cut each rope into 12 pieces. Roll the pieces into balls and put the balls in a 24-cup mini-muffin tin. Use your thumb to press the dough into the bottom and up the sides of the cups, making the bottom slightly thinner than the sides. Refrigerate until firm, about 1 hour.
- 3. Meanwhile, make the filling: Toss the apples, lemon juice, granulated sugar, apple pie spice and vanilla in a medium bowl. Melt the butter in a medium skillet over medium heat. Add the apple mixture and stir to coat. Cover and cook, stirring occasionally, until tender, about 20 minutes. There should be some liquid left in the skillet; if not, stir in ¼ cup water.
- **4.** Mix the cornstarch and 1 teaspoon water in a small bowl; stir into the apple mixture and bring to a boil. Cook until thick and bubbling, 30 seconds to 1 minute. Transfer to a bowl to cool, about 20 minutes.
- **5.** Preheat the oven to 350°. Divide the apple mixture evenly among the muffin cups. Bake, rotating the pan halfway through, until the tassies are golden, about 30 minutes. Let cool 5 minutes in the pan, then use an offset spatula to remove

the tassies and transfer to a rack to cool completely. They will crisp as they cool.

great recipes. check out 12 Days of Cookies! Visit foodnetwork

PROMOTION

ready, set, decorate!

pretty, poppy, easy, affordable ideas!









SUBSCRIBE TODAY AND YOU'LL SAVE 55% get inspiration for every room save.hgtvmag.com

STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION

1. Publication Title: Food Network Magazine 2. Publication Number: 0025-1580 3. Filing Date: October 1, 2017 4. Issue Frequency: Monthly with combined issues in Jan/Feb and Jul/Aug 5. Number of Issues Published Annually: 10 6. Annual Jul/Aug 5. Number of Issues Published Annually: 10 6. Annual Subscription Price: \$36.00 7. Complete Mailing Address of Known Office of Publication (not printer): 300 West 57th Street, New York, NY 10019 Contact Person: Ellie Festger Telephone: (212) 649-2816 8. Complete Mailing Address of Headquarters or General Business Office of Publisher: 300 West 57th Street, New York, NY 10019 9. Full Names and Complete Mailing Addresses of Publisher, Editor, and Managing Editor: Publisher: Vicki Wellington, 300 West 57th Street, New York, NY 10019 Editor: Maile Carpenter, 300 West 57th Street, New York, NY 10019 Panaging Editor: Publisher 57th Street, New York, NY 10019 Managing Editor: Robb Riedel, 300 West 57th Street, New York, NY 10019 10. Owner: Food Network Magazine, LLC Complete Mailing Address: Registered office: 300 West 57th Street, New York, NY 10019. Hearst Communications, Inc. Complete Mailing Address: Registered office: 300 West 57th Street, New York, NY 10019 Television Food Network, G.P. Complete Mailing Address: Registered office: 1180 Avenue of the Americas, New York, NY 10036 11. Known Bondholders, Mortgagees, and Other Security Holders Owning or Holding 1 Percent or More of Total Amount of Bonds, Mortgages, or Other Securities: None 12. Tax Status: Not Applicable 13. Publication Title: Food Network Magazine 14. Issue Date for Circulation Data Below: September 1, 2017 15. Extent and Nature of Circulation: Average No. Copies Each

- Issue During Preceding 12 Months

 Total Number of Copies (Net press run): 2,269,069

 (1) Mailed Outside-County Paid Subscriptions Stated on PS Form 35,41 (Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies):
 - (2) Mailed In-County Paid Subscriptions Stated on PS (2) Mailed In-County Paid Subscriptions Stated on PS Form 3541 (Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies): n/a (3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS®: 250,221 (4) Paid Distribution by Other Classes of Mail Through the USPS (e.g., First-Class Mail): n/a
 Total Paid Distribution (Sum of 15b (1), (2), (3), and (4)): 1364 448
- 1.364.445
- (1) Free or Nominal Rate Outside-County Copies included on PS Form 3541: 346,241 (2) Free or Nominal Rate In-County Copies Included on PS
 - Form 3541: n/a (3) Free or Nominal Rate Copies Mailed at Other Classes Through the USPS (e.g., First-Class Mail): n/a (4) Free or Nominal Rate Distribution Outside the Mail
- (Carriers or other means): 27,791 Total Free or Nominal Rate Distribution (Sum of 15d (1), (2), (3), and (4)): 374,033

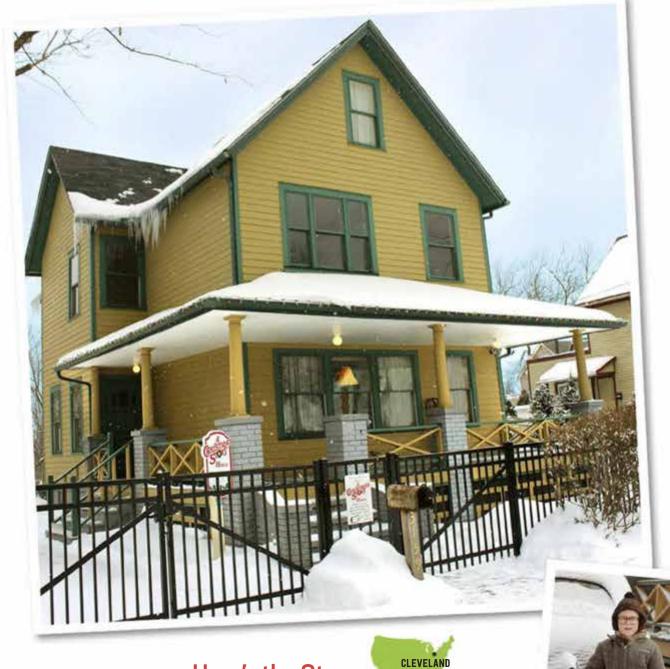
- (2), (3), and (4)): 374,033
 Total Distribution (Sum of 15c and 15e): 1,738,478
 Copies not Distributed: 530,591
 Total (Sum of 15f and g): 2,269,068
 Percent Paid (15c divided by 15f times 100): 78.49%
 a. Requested and Paid Electronic Copies: 79,793
 b. Total Requested and Paid Print Copies (Line 15c) and
 Requested/Paid Electronic Copies: 1,444,238
 Total Pequested Copy Distribution (Line 15f) and c. Total Requested Copy Distribution (Line 15f) and Requested/Paid Electronic Copies: 1,818,271 d. Percent Paid and/or Requested Circulation (Both Print & Electronic Copies): 79.43%
- 15. No. Copies of Single Issue Published Nearest to Filing Date
 a Total Number of Copies (Net press run): 2,209,600
 b (1) Mailed Outside-County Paid Subscriptions Stated on PS Form 3541 (Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies): 1,126,974
 - (2) Mailed In-County Paid Subscriptions Stated on PS Form 3541 (Include paid distribution above nominal rate, Form 3541 (Include paid distribution above nominal rate, advertiser's proof copies, and exchange copies): n/a (3) Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS®: 220,000 (4) Paid Distribution by Other Classes of Mail Through the USPS (e.g., First-Class Mail): n/a Total Paid Distribution (Sum of 15b (1), (2), (3), and (4)): 134.6 074
- 1346974
- (1) Free or Nominal Rate Outside-County Copies included on PS Form 3541: 350 226 (2) Free or Nominal Rate In-County Copies Included on PS
 - 70III 394:11/9 (3) Free or Nominal Rate Copies Mailed at Other Classes Through the USPS (e.g., First-Class Mail): n/a (4) Free or Nominal Rate Distribution Outside the Mail (Carriers or other means): 12,735
- Total Free or Nominal Rate Distribution (Sum of 15d (1), (2), (3), and (4)): 362,961

Form 3541: n/a

- (2), (3), and (4)): 362,961
 Total Distribution (Sum of 15c and 15e): 1,709,935
 Copies not Distributed: 499,665
 Total (Sum of 15f and g): 2,209,600
 Percent Paid (15c divided by 15f times 100): 78.77%
 a. Requested and Paid Electronic Copies: 74,300
 b. Total Requested and Paid Print Copies (Line 15c) and
 Requested/Paid Electronic Copies: 1,421,274
 Total Percented Copy Distribution (Line 15f) and
- Requested/Paid Electronic Copies: 1,421,274
 c. Total Requested Copy Distribution (Line 15f) and
 Requested/Paid Electronic Copies: 1,784,235
 d. Percent Paid and/or Requested Circulation (Both Print &
 Electronic Copies): 79.66%
 17. Publication of Statement of Ownership: If the publication is a
 general publication, publication of this statement is required.
 Will be printed in the December 2017 issue of this publication.
 18. Signature and Title of Editor, Publisher, Business Manager,
 or Owner: Vicki Wellington. I certify that all information
 furnished on this form is true and complete. I understand that
 anyone who furnishes false or misleading information on this
 form or who omits material or information requested on the form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).



On the Road



Here's the Story

Fans of A Christmas Story, rejoice! You can now book a stay year-round at the Cleveland house where the classic movie was shot. And if you're lucky enough to score a reservation, you can re-create the iconic meatloaf scene in the very kitchen where it took place—or just head across the street to The Rowley Inn. The gastropub serves Randy's Meatloaf Dinner (classic meatloaf with mashed potatoes and gravy) and challenges patrons to eat it nose-first just like Ralphie's little brother did. Consider it a triple-dog dare. achristmasstoryhouse.com for prices











PLAZA SHOPPING

The area around the Plaza in Santa Fe's downtown is home to dozens of first-rate boutiques. Topping the list is Shiprock, a loft-like gallery that sells blankets, rugs, jewelry and pottery from the Navajo and other Southwestern Native American tribes. Across the street is the Palace of the Governors, where American Indian artists from local pueblos sell authentic jewelry, pottery and artwork for unbelievably fair prices. shiprocksantafe.com; nmhistorymuseum.org



LAS POSADAS

The whole town turns out for this holiday event, held on the second Sunday of December, to watch actors playing Joseph and Mary search for a place where Mary can give birth. Join the throngs for a candlelit procession around the Plaza, then catch the grand finale at the Palace of the Governors, where musicians play Christmas carols and everyone gets a cup of hot cocoa. nmhistorymuseum.org

MEOW WOLF: HOUSE OF ETERNAL RETURN

Part art installation and part fun house, the House of Eternal Return is a Victorian mansion with a fictional backstory: The family who lived there disappeared after conducting an experiment that opened the house to other dimensions. Kids will go nuts for the zany rooms and secret passages, and adults can try to figure out just what happened. meowwolf.com



C.G. HIGGINS

▲ This jewel box of a candy shop right off the Plaza specializes in sweets with a Southwestern twist, such as chile truffles, spicy Mexican cocoa and chile caramel corn. During the holidays, look for gingerbread- and peppermint-flavored chocolates and festive drinks, like eggnog lattes. cghiggins.com

TIA SOPHIA'S

🛦 This no-frills diner has been a Santa Fe institution since 1975, drawing hordes of locals for breakfast and lunch with classic northern New Mexican dishes (green chile stew, carne adovada, blue-corn pancakes). It's the ideal spot to try chile sauce, a Southwestern staple that's ladled over eggs, burritos and enchiladas. You'll be asked if you want red or green chile; if you want both, ask for "Christmas." tiasophias.com

DR. FIELD GOODS KITCHEN

Three notes about our visit here: The servers were tattooed, there was monster-truck racing on TV and the food was totally delicious. The chef sources most ingredients from local farmers, and the meat comes from the restaurant's butcher shop a few doors down. Don't miss the Pizza de Gallo, which is fired in a wood-burning oven built by the chef. drfieldgoods.com



ELOISA

The food at Elōisa looks like a work of art, which makes sense considering chef John Rivera Sedlar's great-aunt was Georgia O'Keeffe's private chef for more than 15 years. Call ahead for the five-course O'Keeffe tasting menu featuring ingredients the artist loved, like lamb and watercress. Or try a high-end take on tacos, stuffed with crispy pastrami or other unexpected fillings. eloisasantafe.com



SANTACAFÉ

▲ This Santa Fe mainstay (run by a chef who won an episode of Chopped) explores all sorts of cuisines, including Southwestern and Asian. Come for Sunday brunch—the mascarpone-stuffed French toast is out of this world—or for happy hour, when favorites like the dumplings are a steal. On Christmas, the restaurant serves a holiday menu. santacafe.com

NEW!

Great Taste WITH LESS SPACE AND WASTE







MANUFACTURER'S COUPON EXPIRES 2/10/18

SAVE \$1

on any ONE (1) College Inn® Broth Concentrate

INTRODUCING COLLEGE INN® BROTH CONCENTRATE!

Same great taste – with less space and waste.



©2017 College Inn Foods, Inc. All Rights Reserved.

CONSUMER: Coupon good only in the USA on purchase of brand/ size indicated. Void if copied, transferred, prohibited or regulated. Retailer. Del Monte Foods, Inc. will reimburse you for face value of this coupon plus 8¢ handling if redeemed in compliance with our redemption policy (available upon request). Cash value I/100¢. Send coupons to: Del Monte Foods, Inc. P.O. Box 880262, El Paso, TX 88588-0262. LIMIT ONE COUPON PER PURCHASE.

Here's where to go for a festive cocktail.



SECRETO LOUNGE



GRUET WINERY



SANTA FE SPIRITS TASTING ROOM



†LA FONDA ON THE PLAZA

lat The most centrally located of Santa Fe's hotels (it's right on the Plaza downtown), La Fonda pays homage to the area's artists by featuring local artwork and hand-painted headboards in every room. After checking in, explore the lobby, home to a lively bar and restaurant and more than a dozen small boutiques selling Southwestern crafts, home goods, clothing and jewelry. From \$239 per night; lafondasantafe.com



LA POSADA DE SANTA FE

La Posada is like a private village in the center of Santa Fe. Spread over more than six acres downtown are nearly 80 adobe casitas, each with two or three guest rooms, and most have their own patio or deck overlooking the gardens and terra-cotta pathways. The main house was built in the 1880s by a wealthy merchant; if you're brave, stay in suite 100, which is supposedly haunted by the (benevolent) ghost of his wife. From \$156 per night; laposadadesantafe.com



ROSEWOOD INN OF THE ANASAZI

This luxurious boutique hotel feels especially festive during the holidays: The entrance is lined with twinkling lights, the lobby is home to a giant Christmas tree and local musicians play Christmas music in the lounge on Saturday evenings. Do yourself a favor and book a table here for a fancy Christmas dinner—you'll be served decadent versions of gnocchi, grilled shrimp and gingerbread. From \$275 per night; rosewoodhotels.com

December

ENTER FOR A CHANCE TO WIN a daily gift & increase your chances at the grand prize! To enter and get more information on Food Network Magazine promotions, go to foodnetmag.com.

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY



Food Network Magazine Notebook Set



Bona PowerPlus® Hardwood Floor Deep Cleaner Package



Ree Drummond's Come and Get It! Cookbook



Spice Islands Premium Spice Set



Food Network Magazine Eco-Friendly Bag



Food Network Magazine

Apron

Crisps® Variety Pack



Food Network Magazine Eco-Friendly Bag



Ponzu Gift Pack



Food Network Magazine



Eggland's Best Goodie Bag



Food Network Magazine Notebook Set



Ree Drummond's



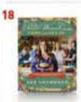
Food Network Magazine Eco-Friendly Bag



Food Network Magazine Notebook Set



Food Network Maganine Eco-Friendly Bag



Come and Get It! Cookbook



Notebook Set



Spice Islands Fremium Spice Set



Food Network Magazine Apron



Snack Factory Pretrel Crisps Vanety Pack



Food Network Magazine Eco-Friendly Bag



Marukan Rice Vinegar and Ponzu Gift Pack



Food Network Magazine



-Month Supply of Eggland's Best



Food Network Magazine Eco-Friendly Bag



Bona PowerPlus® Hardwood Floor Deep Cleaner Package



Food Network Magazine



Food Network Magazine Notebook Set



Food Network Magazine Eco-Friendly Bag

GRAND PRIZE



Win a \$500 Holiday Baking Gift Basket Courtesy of *Reynolds*KITCHENS™!

Includes *Reynolds*KITCHENS™ Parchment Paper with SmartGrid® and baking supplies for your treats baked to perfection



COFFEE CRAV

lton Brown is on a caffeine kick. For ${f A}$ the past year and a half, he has been touring the country with his live variety show, Eat Your Science, and at every stop he makes it his mission to refuel at the best local coffee shops—many of which come recommended by fans. Alton has consumed countless cappuccinos, lattes and cortados (his drink of choice, made with equal parts espresso and steamed milk), and he offered to lead us to some of the best in the United States. Visit any of these favorites and you'll see why he can't stop buzzing about them.

Portland, OR

Alton says this tiny standing-room-only café in downtown Portland is home to the perfect cappuccino. Owner Andrea Spella serves espresso the old-school Italian way: His shop has one of the few hand-pulled lever espresso machines in the Northwest. spellacaffe.com

Dinosaur Coffee Los Angeles

When Alton is in L.A. (often to shoot Cutthroat Kitchen or Iron Chef Showdown), he gets his java fix at Dinosaur's back bar. The shop is known as much for its unique decor (dinosaur figurines are hidden throughout the space) as for its specialty drinks. Try the cardamom-cinnamon cappuccino or coconut-cacao cold brew.

(Families beware: All the drip-coffee mugs say "F*** it!") dinosaurcoffee.com

La Barba Coffee Salt Lake City

During visits to Salt Lake City, Alton often heads to La Barba for his usual, a cortado. Tucked inside the tapas restaurant Finca, it's about as elegant as a coffee shop can be: The walls are painted deep turquoise and the bar is paneled in dark wood. The shop brews only in-season coffee beans, so the menu changes every few months. labarbacoffee.com



OCKFORD

Rockford Roasting Company Rockford, IL

"These guys were the first to educate me on other parts of the coffee cherry, like the cascara [the pulp and skin surrounding the coffee bean], which they use to make iced tea," Alton says. They also created a drink in Alton's honor, made with cascara "tea," brown sugar simple syrup and orange. It's now one of the most popular items on the menu. rockfordroastingcompany.com

Ninth Street Espresso

New York City

You can pop into any of Ninth Street Espresso's five New York locations to taste what Alton calls "the best Americano in the city," but the Chelsea Market outpost is really worth a visit: It's right below Food Network's offices, making it a convenient stop for Alton and his fellow stars to refuel before filming. The market is also home to Ninth Street's roasting facility, open to the public. ninthstreetespresso.com

Brash

Atlanta

If Alton could own any coffeehouse in the country, he says he'd choose Brash and not just because it's his go-to spot when he's at home in nearby Marietta. "They brew perfect espresso and a thoughtful selection of hand pours," Alton says. Brash serves Alton's usual cortado in a mini mason iar. brashcoffee.com

Espresso to Go Go Wichita, KS

This quirky coffee shop has two outposts, each with its own eye-catching decor: One has a unicorn hanging from the ceiling, the other a giant disco ball. Take a hint from Alton and order from the secret menu-he's a fan of the turbocharged Syd Vicious, made with seven shots of espresso and seven raw sugars. espressotogogo.com

The Rise Coffee Bar

Charleston, SC

Alton rarely drinks flavored coffee, but he made an exception for the rosemary latte at this charming café in The Restoration hotel. "When no one was looking, I ordered one, and I'm so glad I did," he says. Take your cup to the hotel library and check out the impressive collection of books, magazines and art journals. therestorationhotel.com

FREAT SHOTE

We these festive Instagram pics from the stars!



Giada De Laurentiis puts the finishing touch on a Christmas present at her Las Vegas restaurant. @giadadelaurentiis



Alton Brown snaps a selfie in front of his colorfully lit Christmas tree. @altonbrown



Melissa d'Arabian poses with her daughters and nieces before their annual holiday tea party. @melissadarabian



Marcela Valladolid and her family celebrate her daughter's first Christmas last year. @chefmarcela



Ayesha Curry gives a kiss to Santa aka her husband, Stephen. @ayeshacurry



Geoffrey Zakarian and his wife, Margaret, toast the holidays with a little Beringer cabernet sauvignon. @gzchef





MY REASON

To take better care of myself and stop eating junk food on my hectic night shift

ABOUT ME

ICU Nurse, outdoor sports enthusiast. globe trotter

MY STORY slimfast.com/danielle



The SlimFast Plan is as easy as 1-2-3

- ✓ Clinically Proven! Lose weight fast and keep it off
- Delicious! Best tasting shakes and smoothies
- Nutritious! 20g protein and only 1g sugar
- Satisfying! Control hunger up to 4 hours
- Fast! See results in just one week





Color This Dish!

\$500 GIVEAWAY!

Break out your markers (or colored pencils!) and you could win big.

How to enter:

Color these treats—on this page, a photocopy or a page printed from foodnetwork .com/colorthisdish

2 Go to foodnetwork.com/ colorthisdish and submit a scan or photo of your finished work. The winner will receive \$500 and three runners-up will each receive \$50.

NO PURCHASE NECESSARY TO ENTER OR WIN. Color This Dish! Contest. Sponsored by Hearst Communications, Inc. Beginning November 17, 2017, at 12:01 a.m. ET, through December 15, 2017, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork .com/colorthisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and a scanned copy or photo of your completed version of the work that appears in the December 2017 issue of Food Network Mogazine. Important notice: You may be charged for sighting the major that is the state of the same of t visiting the mobile website in visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Capada (supularia or youth) Visitia Capada (supularia or youth) Visitia your work of the control of the control of the control of the control or capada (supularia or youth) Visitia or the control of Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/colorthisdish































~ SEAFOOD STARTERS ~



CRAB SALAD PHYLLO CUPS

Bake 15 frozen **mini phyllo shells** on a parchment-lined baking sheet at 375° until browned and crisp, 5 minutes. Combine 4 ounces lump **crabmeat**, ½ cup finely diced **red bell pepper**, 2 to 3 tablespoons **sweet chili sauce**, 1 finely chopped **scallion** and 2 tablespoons chopped **cilantro.** Season with **hot sauce** and **salt.** Divide among the shells; top with sliced **cucumber.**



TUNA TARTARE PHYLLO CUPS

Bake 15 frozen **mini phyllo shells** on a parchment-lined baking sheet at 375° until browned and crisp, 5 minutes. Combine 4 ounces diced **sushi-grade tuna**, ¼ diced **avocado**, 1 tablespoon each **soy sauce** and chopped **cilantro**, 2 teaspoons **sesame oil** and the juice of 1 **lime**. Divide among the shells; top with toasted **sesame seeds**.



SHRIMP COCKTAIL PHYLLO CUPS

Bake 15 frozen **mini phyllo shells** on a parchment-lined baking sheet at 375° until browned and crisp, 5 minutes. Combine 4 ounces chopped cooked **shrimp**, 2 to 3 tablespoons **cocktail sauce** and ¼ cup finely chopped **celery**; season with **hot sauce**, **salt** and **lemon juice**. Refrigerate until cold. Divide among the shells; top with **celery leaves**.



SMOKED SALMON AND EGGS

Bake 15 frozen **mini phyllo shells** on a parchment-lined baking sheet at 375° until browned and crisp, 5 minutes. Combine 3 tablespoons **crème fraîche**, 2 teaspoons **lemon juice** and ¼ teaspoon **lemon zest**; season with **salt** and **pepper**. Divide scrambled **eggs** and **smoked salmon** among the shells; top with the crème fraîche mixture, chopped **red onion** and **dill**.

EVI BROWN



MINI CHEDDAR BISCUITS

ACTIVE: 20 min | TOTAL: 45 min | MAKES: about 24

- 2 cups all-purpose flour, plus more for dusting
- tablespoon baking powder 1
- teaspoon kosher salt 1
- 1/4 teaspoon baking soda
- stick cold unsalted butter, diced
- cup buttermilk 1
- cup shredded cheddar cheese (about 4 ounces)
- scallion, chopped

Fig jam, for topping

- ounces deli-sliced ham
- 1. Preheat the oven to 400°. Pulse the flour, baking powder, salt and baking soda in a food processor until combined. Add the butter and pulse until the mixture looks like coarse meal. Pulse in the buttermilk, cheese and scallion until incorporated.
- 2. Roll out the dough to ½ inch thick on a lightly floured surface, then fold in half and reroll. Cut out 1- to 2-inch rounds with a biscuit cutter. Arrange on a baking sheet and bake until golden, about 15 minutes.
- 3. Split the biscuits and sandwich with fig jam and the ham.





The HAM that PERFECTS the HOLIDAY TABLE



Crafted from a family recipe, Boar's Head Sweet Slice. Ham is expertly smoked, fully-cooked, and easy to carve.

This is the ham that brings everyone together.



Boars Head
Compromise elsewhere.

Available at your local deli proudly featuring Boar's Head

WARM BEET-ORANGE SALAD ACTIVE: 20 min I TOTAL: 1 hr 10 min I SERVES: 4

- pound medium beets (red and/or golden)
- 3 tablespoons extra-virgin olive oil
- 1/4 cup walnut pieces
- 1/3 cup fresh orange juice
- 2 oranges, segmented Kosher salt

- 1. Place the beets on a large sheet of foil. Drizzle with 3 tablespoons water and 1 tablespoon olive oil. Wrap the foil around the beets and place on a baking sheet. Roast at 400° until the beets are tender when pierced with a knife, about 50 minutes. Unwrap and let cool slightly, then peel the beets and cut into wedges.
- 2. Meanwhile, toast the walnuts in a dry skillet over medium heat until lightly golden. Let cool, then roughly chop.
- **3.** Whisk the orange juice and the remaining 2 tablespoons olive oil in a large bowl; season with salt. Add the beets, toasted walnuts and orange segments and toss to combine.







California Walnuts

FOR THE BEST SIMPLE DINNERS EVER

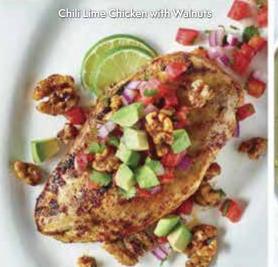
Delicious California walnuts bring flavor, texture and heart-healthy* goodness to all your meals. For these recipes and more, visit Walnuts.org

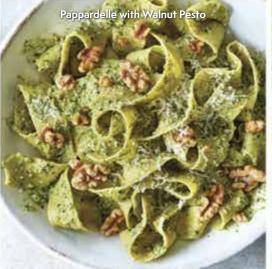




Per one ounce serving.

*Heart-Check food certification does not apply to recipes unless expressly stated. See heartcheckmark.org/guidelines. Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day, as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake, may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant-based omega-3.







SOUTHWESTERN WINTER SQUASH SOUP ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

- medium kabocha or butternut squash (about 4 pounds)
- 2 tablespoons plus 1 teaspoon extra-virgin olive oil

Kosher salt and freshly ground pepper

- 2 white corn tortillas, torn into large pieces
- 4 carrots, chopped
- 1 red onion, chopped
- 1 red Fresno or jalapeño chile pepper, chopped (remove seeds for less heat)
- 2 cloves garlic, finely chopped
- 1 teaspoon ground cumin
- 6 cups chicken broth

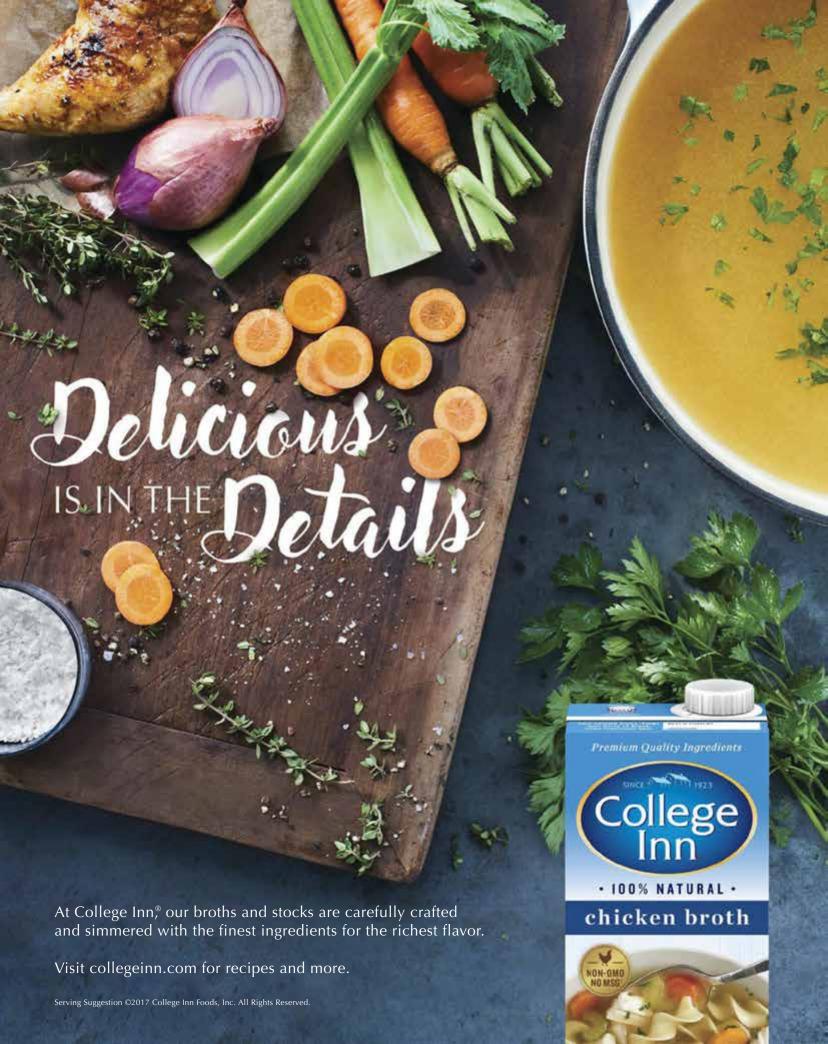
Sour cream, pomegranate seeds and toasted pepitas, for topping

- **1.** Preheat the oven to 425°. Cut the squash in half lengthwise and scoop out the seeds. Rub all over with 1 teaspoon olive oil and season the cut sides with salt and pepper. Arrange the squash halves cut-side down on a baking sheet and roast until very tender and the skin is easily pierced with a fork, about 30 minutes. Set aside until cool enough to handle, then scoop out the squash into a bowl and discard the skin.
- 2. Heat the remaining 2 tablespoons olive oil in a large pot or Dutch oven over medium-high heat. Add the tortilla pieces and cook, stirring occasionally, until browned, 3 to 4 minutes. Add the carrots, red onion, chile, garlic, cumin, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until the onion has softened, about 4 minutes.
- 3. Add the roasted squash, broth and 3 cups water. Bring to a boil, then reduce the heat to medium low and simmer until the carrots are very tender, about 25 minutes. Let cool slightly.
- 4. Working in batches, transfer the soup to a blender and puree until smooth; return to the pot. (Or puree the soup in the pot with an immersion blender.) Add up to 1 cup water if the soup is too thick and reheat if needed. Season with salt and pepper. Top with sour cream, pomegranate seeds and pepitas.



PRESENTED BY





BABY CARROTS

Trim, then toss with

olive oil, chopped dill

and parsley, and salt.

Roast at 425°, tossing

halfway through, until tender, 15 to 20 minutes.

~ WINTER CRUDITÉ PLATTER ~

ACORN SOUASH

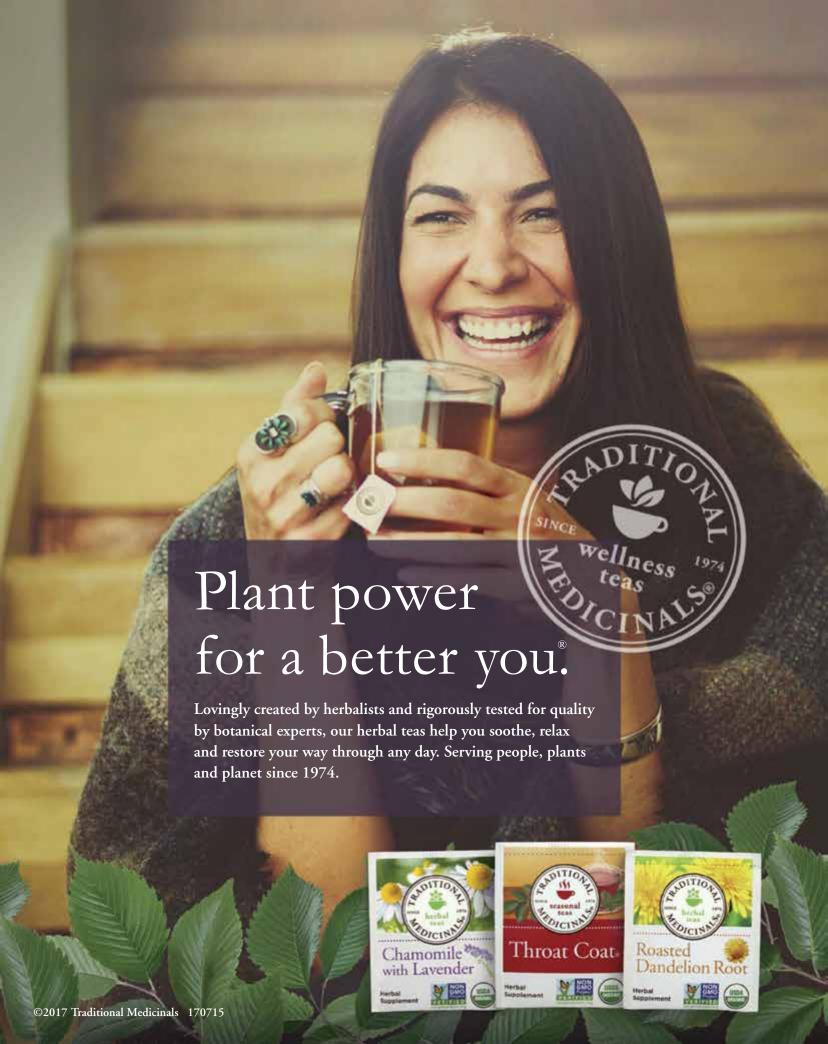
Halve, seed and cut into ½-inch-thick wedges. Toss with olive oil, salt and pepper. Roast at 425°, stirring halfway through, until tender, 15 to 20 minutes. (You can do this at the same time as the carrots.)

Soak 1 dried New Mexico chile pepper in hot water, 10 minutes; drain, then remove the stem and seeds. Puree 1 garlic clove, 1 slice toasted bread, 1/4 cup smoked almonds and the chile in a food processor. Add 2 cups quartered tomatoes, 2 tablespoons red wine vinegar and ½ teaspoon smoked paprika; puree. With the motor running, slowly pour in ¾ cup olive oil. Season with salt and more paprika.

ROMESCO SAUCE

BABY BELL PEPPERS

SMOKED ALMONDS



BACON-RICOTTA CROSTINI ACTIVE: 15 min I TOTAL: 15 min I MAKES: about 24

- tablespoons honey
- teaspoon hot sauce
- slices bacon
- baguette
- cup ricotta cheese

- 1. Combine the honey and hot sauce in a small bowl. Set aside.
- 2. Cook the bacon in a single layer in a medium skillet over medium heat, turning occasionally, until golden brown, about 9 minutes. Remove to a paper towel-lined plate to drain, then chop into large pieces.
- **3.** Preheat the broiler. Slice the baguette $\frac{1}{2}$ inch thick and arrange on a baking sheet. Broil until golden brown, 1 to 2 minutes per side.
- 4. Spread the ricotta on the crostini and top each with a piece of bacon. Drizzle with the spicy honey.



PRESENTED BY



HOT CRAB AND CORN DIP

ACTIVE: 20 min

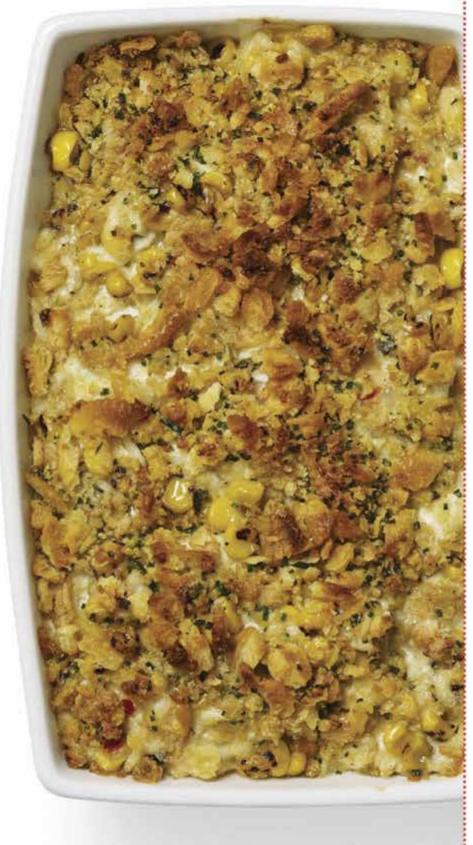
■ TOTAL: 50 min

■ SERVES: 6 to 8

- tablespoons unsalted butter, at room temperature
- small shallot, chopped 1
- 2 cups frozen fire-roasted corn, thawed
- red jalapeño pepper, seeded and chopped 1
- tablespoons sherry or dry white wine 2

Kosher salt and freshly ground pepper

- 8 ounces lump crabmeat, picked over
- 1½ cups grated monterey jack cheese (about 6 ounces)
- 3/4 cup sour cream
- cup crushed butter crackers 1
- cup grated sharp white cheddar cheese
- 2 tablespoons finely chopped fresh chives
- teaspoon Old Bay Seasoning
- 1. Preheat the oven to 375°. Melt 1 tablespoon butter in a skillet over medium-high heat. Add the shallot and cook until softened, about 1 minute. Add the corn and jalapeño; cook, stirring, until softened, about 3 minutes. Add the sherry and cook, stirring, until evaporated, about 2 minutes. Season with salt and pepper.
- **2.** Transfer the corn mixture to a large bowl and add the crabmeat. Stir in the monterey jack, sour cream and ½ cup crushed crackers. Transfer to a 1-quart baking dish.
- **3.** Combine the remaining ½ cup crushed crackers with the cheddar, chives and Old Bay in a medium bowl. Work the remaining 1 tablespoon butter into the crumb mixture with your fingers until combined. Sprinkle the crumb topping over the crab mixture. Bake until golden brown and heated through, about 20 minutes.





BEET CARPACCIO WITH BURRATA

ACTIVE: 25 min | TOTAL: 1 hr 40 min SERVES: 4

- 2 beets, trimmed
- 2 tablespoons extra-virgin olive oil, plus more for drizzling

Kosher salt

- 8-ounce ball burrata cheese 1
- 1 tablespoon fresh orange juice
- tablespoon champagne vinegar 1 or white wine vinegar
- small shallot, minced

Freshly ground pepper

- tablespoon chopped fresh chives 1
- 2 tablespoons roughly chopped pistachios

Toasted crusty bread, for serving

- 1. Preheat the oven to 425°. Place the beets on a sheet of foil. Drizzle with olive oil and season with salt. Wrap the foil around the beets and place on a baking sheet. Roast until tender when pierced with a knife, 50 to 60 minutes. Let cool slightly, then unwrap and rub off the skins using a paper towel.
- 2. About 30 minutes before serving, remove the burrata from the refrigerator and let stand at room temperature. Whisk the orange juice, vinegar and shallot in a small bowl. Slowly whisk in the olive oil until emulsified.
- 3. Thinly slice the beets and arrange in a single layer on a serving plate, overlapping slightly. Spoon the vinaigrette over the beets and season with ½ teaspoon salt and a few grinds of pepper; set aside.
- 4. Sprinkle the beets with the chives and pistachios. Place the burrata on the beets. Drizzle with olive oil and season with salt and pepper. Serve with toasted bread.







REUBEN PARTY SUB ACTIVE: 15 min I TOTAL: 20 min I SERVES: 6 to 8

- seeded baguette, split 1
- cup ketchup 1/3
- cup mayonnaise 1/3
- 1½ pounds deli-sliced corned beef
- 1½ cups drained sauerkraut
- ounces deli-sliced havarti cheese 8

Pickle slices, for topping

- **1.** Preheat the oven to 400°. Hollow out the baguette to make room for the fillings. Combine the ketchup and mayonnaise in a small bowl, then spread on the cut sides of the baguette.
- 2. Fill the baguette with the corned beef, sauerkraut and cheese. Place on a baking sheet and bake open-face until the cheese melts, about 4 minutes. Sandwich the halves together and skewer with pickles; cut into pieces.





HOLIDAY BREAD WREATH ACTIVE: 25 min | TOTAL: 6 hr | MAKES: two 9-inch wreaths

- cups all-purpose flour, plus more for dusting
- 21/4 cups bread flour
- teaspoons kosher salt
- tablespoon rapid-rise yeast
- 2½ cups warm water (105° to 110°)
- 1. Mix 2½ cups all-purpose flour, the bread flour, salt, yeast and water in a large bowl with a wooden spoon to make a wet and sticky dough. Cover loosely with plastic wrap and set aside in a warm place until almost tripled in size, 2 to 3 hours (the top will flatten and begin to sink in the center). Divide the dough in half and transfer 1 piece to another bowl. Cover both bowls with plastic wrap and refrigerate until cold, about 2 hours.
- 2. Put a pizza stone or inverted rimmed baking sheet on the highest oven rack and put a broiler pan on the lowest rack; preheat the oven to 475°. Remove the dough from the refrigerator, sprinkle each piece with 1/4 cup all-purpose flour, then shape each into a smooth, taut ball. Cover the bowls loosely with plastic wrap; refrigerate 30 minutes.
- 3. Put a large piece of parchment paper on a pizza peel or another inverted baking sheet and dust with flour. Using floured hands, pick up a ball of dough and poke your thumbs through the center to make a hole. Place on the parchment, then gently stretch the dough from the center to make a 9-inch diameter ring with a 5-inch hole in the center. Sprinkle generously with flour. Lay out another sheet of parchment, dust with flour and repeat to shape the other ball of dough into a ring. Let rest, uncovered, 15 minutes.
- 4. Holding kitchen shears at a 45-degree angle, make deep cuts at 1- to 1½-inch intervals all the way around both dough rings, pulling the cut sections away from the center as you go to make "leaves." Let rest, uncovered, until plump, about 15 more minutes.
- 5. Slide 1 dough wreath (on the parchment) directly onto the hot stone. Carefully pour 1 cup water into the broiler pan underneath to create steam; quickly shut the oven door. Bake until the bread is golden brown, 15 to 20 minutes. Transfer to a rack to cool. Repeat with the second dough wreath, adding another cup of water to the broiler pan. Let cool slightly.



PRESENTED BY







Stock your pantry with these essential products from our sponsors.



AMERICAN STANDARD americanstandard.com



BELGIOIOSO belgioioso.com



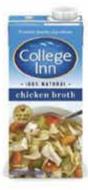
BLUE MOON bluemoonbrewingcompany.com



BOAR'S HEAD SWEET SLICE® HAM boarshead.com



CALIFORNIA WALNUTS walnuts.org



COLLEGE INN collegeinn.com



DAISY* SOUR CREAM daisybrand.com



FISHER NUTS fishernuts.com/recipes



KERRYGOLD kerrygoldusa.com



MEZZACORONA WINES

mezzacorona.it



PEPPERIDGE FARM PUFF PASTRY

puffpastry.com



REYNOLDS KITCHENS PARCHMENT PAPER

reynoldskitchens.com



ROYAL RICE authenticroyal.com



SARGENTO sargento.com



SMITHFIELD

smithfield.com



SPICE ISLANDS

spiceislands.com



STEVIA IN THE RAW

intheraw.com



SUNMAID RAISINS

sunmaid.com



TASTER'S CHOICE®

tasterschoice.com



TRADITIONAL MEDICINALS

traditionalmedicinals.com



YOGI TEA

yogiproducts.com

GINGERBREAD CARAMEL CORN ACTIVE: 15 min I TOTAL: 45 min I MAKES: 12 cups

- cup packed dark brown sugar
- 1/3 cup molasses
- 4 tablespoons unsalted butter
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 12 cups popcorn

Kosher salt

- **1.** Preheat the oven to 325° and line a rimmed baking sheet with parchment paper. Combine the brown sugar, molasses, butter, 2 tablespoons water, the allspice, cinnamon and ginger in a medium saucepan over medium-low heat. Cook, stirring, until smooth.
- 2. Toss the popcorn with 3/4 cup of the gingerbread syrup; spread on the prepared baking sheet and season with salt. Bake, stirring occasionally, until crisp, 20 to 25 minutes. Let cool on the baking sheet.





CARAMEL-RAISIN BREAD PUDDING

ACTIVE: 15 min

■ TOTAL: 1½ hr SERVES: 10 to 12

Unsalted butter, for the dish

- 6 large eggs
- 2 cups heavy cream
- cup caramel sauce, plus more 3/4 for drizzling
- 3/4 cup raisins
- 3/4 cup chopped pecans
- 1 teaspoon ground cinnamon
- 1 teaspoon pure vanilla extract
- loaf challah bread, cut into chunks
- **1.** Butter a 9-by-13-inch baking dish. Whisk the eggs, heavy cream, caramel sauce, raisins, pecans, cinnamon and vanilla in a large bowl. Stir in the challah. Transfer the mixture to the prepared baking dish; let soak 30 minutes.
- 2. Preheat the oven to 375°. Cover the baking dish with foil and bake 30 minutes. Uncover and continue baking until golden, 15 more minutes. Drizzle with more caramel sauce; let cool slightly.







Sun-Maid Raisins

Bake it for Santa, Do it for him.

Satneal Raisin Cookies, please, I say it again

Sincerely. O Mrs. Claus

BAKEITFORSANTA.COM

GET RECIPE AND SEE CONTEST DETAILS

©2017 SUN-MAID* GROWERS OF CALIFORNIA



GINGERBREAD COOKIES

ACTIVE: 45 min | TOTAL: 4 hr | MAKES: 24 to 36

3½ cups all-purpose flour, plus more for dusting

- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground allspice
- tablespoons unsalted butter
- tablespoon vegetable shortening 1
- 2/3 cup packed light brown sugar
- 3/4 cup molasses
- large egg

Royal icing, for decorating (below) Assorted candies, for decorating

1. Sift the flour, baking soda, salt, ginger, cinnamon, cloves and allspice into a medium bowl; set aside. Melt the butter and shortening in a medium saucepan; remove from the heat and stir in the brown sugar and molasses. Transfer to a large bowl and let cool slightly.

2. Add the egg to the butter mixture; beat with a mixer on medium speed until incorporated. Reduce the mixer speed to low; beat in the flour mixture in two additions until just combined. Divide the dough in half; wrap each half in plastic wrap and pat into ½-inch-thick disks. Refrigerate until firm, at least 2 hours.

3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 piece of dough at a time, roll out the dough to ¼ inch thick on a lightly floured surface, dusting with flour as needed. Cut out gingerbread men and women with 3½- to 5-inch cookie cutters and arrange 1 inch apart on the prepared baking sheets. Brush off the excess flour and refrigerate the cutouts 15 minutes.

4. Bake the cookies until golden around the edges, 10 to 12 minutes. Let cool 3 to 5 minutes on the baking sheets, then transfer to racks to cool completely. Decorate with royal icing and candies; let harden at room temperature, about 1 hour.

ROYAL ICING

ACTIVE: 10 min

■ TOTAL: 10 min

■ MAKES: 2 cups

- 1-pound box confectioners' sugar
- 2 tablespoons meringue powder
- tablespoons water

1. Sift the confectioners' sugar and meringue powder into a large bowl. Add the water and beat with a mixer on medium-high speed until soft glossy peaks form.

2. Transfer the icing to a resealable plastic bag; snip off a corner. Pipe on the cookies.



............







Works as good as it looks. Looks as good as it works.

With its beautiful lines and solid construction, you'll be proud to stand behind the Townsend Faucet collection. Discover more at americanstandard.com

- SpeedConnect® platform makes widespread installation as easy as centerset; pre-assembled handles and hoses drop in from the top
- SpeedConnect drain installs easily and never needs adjusting
- Durable metal construction
- Ceramic disc-valve for drip-free performance







MINI MOCHA CUPCAKES ACTIVE: 30 min | TOTAL: 30 min (plus cooling) | MAKES: 36

FOR THE CUPCAKES

- 1⅓ cups all-purpose flour
- teaspoon baking powder 1
- 1/2 teaspoon salt
- stick unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 1/2 cup whole milk
- 1/4 cup strong coffee, cooled

FOR THE FROSTING

- 1 tablespoon instant coffee
- tablespoons whole milk 2
- 1 stick unsalted butter, at room temperature
- 2 cups confectioners' sugar
- ounces semisweet chocolate, melted
- 2 tablespoons unsweetened cocoa powder
- teaspoon pure vanilla extract

Chocolate-covered espresso beans, for topping

- **1.** Make the cupcakes: Preheat the oven to 350° and line a mini-muffin pan with paper liners. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter in a large bowl with a mixer on medium-high speed until smooth, 1 minute. Add the granulated sugar and beat until creamy, 4 minutes. Beat in the eggs, one at a time, then the vanilla. Reduce the mixer speed to low; beat in the flour mixture in three additions, alternating with the milk and coffee; beat until just combined. (The batter may look curdled.)
- 2. Divide the batter among the muffin cups. Bake until the tops spring back when gently pressed, about 15 minutes. Transfer to a rack and let cool 5 minutes in the pan, then remove the cupcakes to the rack to cool completely.
- 3. Meanwhile, make the frosting: Dissolve the instant coffee in the milk. Pulse the butter, confectioners' sugar, melted chocolate, cocoa powder, vanilla and coffee-milk mixture in a food processor until smooth. Transfer the frosting to a pastry bag fitted with a large star tip. Pipe on the cupcakes and top with the chocolate-covered espresso beans.



MERINGUE NESTS ACTIVE: 25 min | TOTAL: 4 hr | MAKES: 8

- large egg whites, at room temperature
- 1/2 teaspoon cream of tartar
- 1/4 teaspoon salt
- 2½ cups confectioners' sugar
- ounces mascarpone cheese 8
- cup cold heavy cream 1

Sugar pearls or sprinkles, for decorating

- 1. Position racks in the upper and lower thirds of the oven; preheat to 250°. Line 2 baking sheets with parchment paper. Beat the egg whites, cream of tartar and salt in a large bowl with a mixer on medium speed until foamy. Increase the speed to medium high and beat until thick and opaque, about 1 more minute. Gradually beat in 21/4 cups confectioners' sugar, about 1/4 cup at a time; beat until stiff shiny peaks form, about 5 more minutes.
- 2. Transfer the meringue to a pastry bag fitted with a large round tip. Pipe eight 3-inch disks on the baking sheets, then pipe around the edge of each disk to create a 2-inch-high side. Bake until dry and crisp, about 3 hours. Let cool completely on the baking sheets.
- 3. Whisk the mascarpone with the remaining ¼ cup confectioners' sugar, then whisk in the heavy cream until soft peaks form. Spoon into the meringue nests and top with sugar pearls or sprinkles.











CHOCOLATE-TOFFEE PECAN TART ACTIVE: 50 min 1 TOTAL: 4 hr 1 SERVES: 6 to 8

FOR THE CRUST

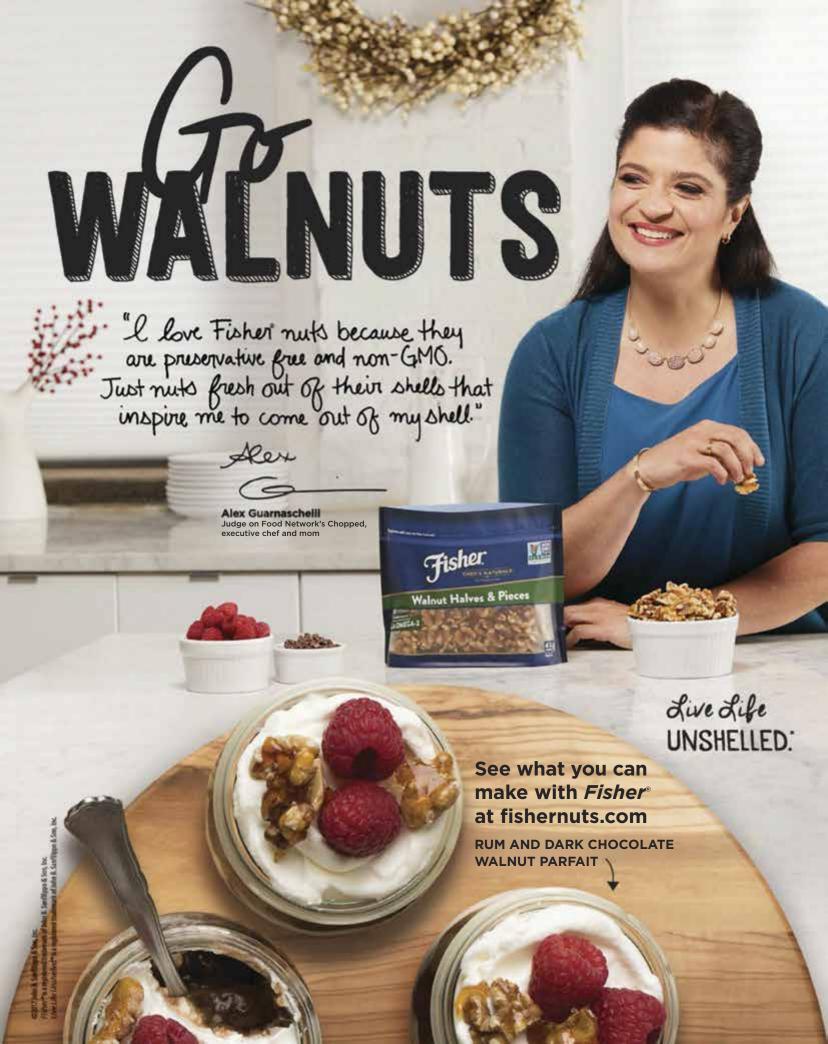
- cup all-purpose flour, plus more for dusting
- 1/2 cup unsweetened Dutch-process cocoa powder
- 1/2 cup confectioners' sugar
- teaspoon fine salt
- stick cold unsalted butter. cut into 1/2-inch pieces
- 1 large egg, beaten

FOR THE FILLING

- 1½ cups pecans
- 10 tablespoons unsalted butter
- tablespoons granulated sugar 6
- 1 teaspoon pure vanilla extract
- teaspoon kosher salt 1/4
- 2/3 cup light corn syrup
- cup packed dark brown sugar 1/4
- 3 large eggs, beaten
- tablespoons bourbon

- 1. Make the crust: Pulse the flour, cocoa powder, confectioners' sugar and fine salt in a food processor until combined. Add the butter; pulse until the mixture looks like coarse meal with pea-size bits of butter. Add the egg and pulse once or twice. (Stop before the dough gathers into a ball.) Turn out onto a sheet of plastic wrap and press into a disk. Wrap tightly and refrigerate until firm, at least 1 hour.
- 2. Turn out the dough onto a large sheet of lightly floured parchment paper. Roll into a 12-inch round, no more than \(\frac{1}{2} \) inch thick. Invert the dough over a 9-inch tart pan with a removable bottom and peel off the parchment; press the dough into the bottom and sides of the pan. (If the dough tears, just pat it back together.) Trim the excess dough. Cover with plastic wrap and refrigerate until firm, at least 1 hour.
- 3. Position racks in the middle and lower third of the oven; preheat to 350°. Line the crust with foil, then fill with pie weights or dried beans. Bake on the middle rack, 20 minutes. Remove the foil and weights and continue baking until crisp, 7 to 10 minutes. Transfer to a rack to cool completely.
- 4. Make the filling: Coarsely chop 1 cup pecans. Combine the butter, granulated sugar, vanilla and kosher salt in a large saucepan and bring to a boil over medium-high heat. Cook, stirring, until the mixture turns dark amber, 6 to 8 minutes. Immediately stir in the chopped pecans and cook 1 to 2 more minutes. Remove from the heat and whisk in the corn syrup and brown sugar until dissolved. Let cool until lukewarm, then whisk in the eggs and bourbon until combined. (The tart can be made 1 day ahead up to this point. Cover and refrigerate the filling and wrap the cooled crust in plastic wrap and set aside at room temperature.)
- **5.** Increase the oven temperature to 375°. Place the crust on a baking sheet and pour in the filling up to the brim. Arrange the remaining ½ cup pecans on top. Bake on the lower oven rack until the tart is evenly browned and slightly domed in the center, about 40 minutes. Transfer to a rack to cool completely.





Holiday Favorites

STAINED GLASS COOKIES

ACTIVE: 45 min | TOTAL: 3 hr MAKES: 24 to 36

2½ cups cake flour, plus more for dusting

- teaspoon baking powder 1
- teaspoon salt
- sticks unsalted butter, at room temperature
- 3/4 cup sugar
- 1 large egg
- teaspoon pure vanilla extract
- 14 to 20 hard candies, such as Jolly Rancher or Life Savers
- 1. Sift the flour, baking powder and salt into a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Beat in the egg and vanilla. Reduce the mixer speed to low; add the flour mixture in two additions and beat until just incorporated. Divide the dough in half; wrap in plastic wrap and refrigerate until firm, at least 1 hour and up to 1 day.
- 2. Meanwhile, separate the candy by color and place each color in a separate resealable plastic bag. Crush into small pieces using a rolling pin; do not pulverize.
- 3. Line 2 baking sheets with parchment paper. Working with 1 piece of dough at a time, lightly dust the dough with flour and roll out between 2 pieces of parchment paper until about 1/8 inch thick. Refrigerate until slightly firm, about 15 minutes. Cut into shapes using 2- to 4-inch cookie cutters and transfer to the prepared baking sheets. Gather the scraps and refrigerate until firm; reroll once to cut out more cookies. Cut out shapes from the centers of the cookies using smaller cutters; fill the cut-out areas about two-thirds full with the crushed candy. Refrigerate until firm, about 30 minutes.
- 4. Position racks in the upper and lower thirds of the oven and preheat to 350°. Bake the cookies, switching the pans halfway through, until the candy melts and the cookies are just golden, 12 to 15 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.









Say hello to your new holiday baking go-to. The gridlines make it easy to cut your sheet to fit any pan size and space out your cookies just right.







CRANBERRY CUPCAKES ACTIVE: 1 hr | TOTAL: 1½ hr | MAKES: 12

FOR THE CUPCAKES

- 1½ cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda

1/8 to 1/4 teaspoon freshly grated nutmeg

- tablespoons unsalted butter, 6 at room temperature
- 3/4 cup granulated sugar
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1/2 cup sour cream
- 1/2 cup canned whole-berry cranberry sauce

FOR THE FROSTING

- sticks unsalted butter, at room temperature
- 3 cups confectioners' sugar
- cup canned whole-berry cranberry sauce
- teaspoon pure vanilla extract Pinch of salt

Dried cranberries, for topping

- 1. Make the cupcakes: Preheat the oven to 350° and line a 12-cup muffin pan with paper liners. Whisk the flour, baking powder, salt, baking soda and nutmeg in a medium bowl.
- 2. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until creamy, about 2 minutes. Add the egg and vanilla and beat until fluffy, about 3 more minutes. Reduce the speed to low; add the flour mixture and beat until just incorporated, about 1 minute. Add the sour cream and beat until light and fluffy, about 2 more minutes.
- 3. Divide the batter among the muffin cups. Bake until a toothpick inserted into the center comes out clean, about 22 minutes. Let sit until cool enough to handle, then gently press the back of a small spoon into the center of each cupcake to make an indentation. Fill each indentation with a few teaspoons of cranberry sauce. Remove the cupcakes to a rack to cool completely.
- 4. Meanwhile, make the frosting: Beat the butter and 1 cup confectioners' sugar in a large bowl with a mixer on medium speed until combined, about 2 minutes. Reduce the mixer speed to medium low and gradually beat in the remaining 2 cups confectioners' sugar; beat until fluffy, about 2 minutes. Increase the speed to medium high; beat in the cranberry sauce, vanilla and salt until combined. Spread the frosting on the cupcakes and top with dried cranberries.





A DOLLOP OF DAISY CAN DO MORE THAN YOU THINK



DAISY® SOUR CREAM RED VELVET CAKE

Make your Red Velvet Cake sinfully rich with Daisy.

Get the recipe at daisybrand.com/redvelvet



TRIPLE CHOCOLATE CHEESECAKE ACTIVE: 40 min | TOTAL: 2 hr (plus 6-hr chilling) | SERVES: 10 to 12

FOR THE CRUST

- tablespoons unsalted butter, plus more for the pan
- 2 ounces semisweet chocolate, chopped
- 1/3 cup sugar
- 2 large eggs
- cup all-purpose flour 2/3
- 2 tablespoons unsweetened cocoa powder
- 1/4 teaspoon baking powder Pinch of salt

FOR THE FILLING

- 8 ounces milk chocolate, chopped
- 1 cup heavy cream
- 8-ounce packages cream cheese, 3 at room temperature
- 1 cup sugar
- 3 large eggs
- 1 tablespoon pure vanilla extract
- 2 ounces white chocolate, for topping

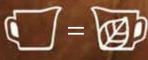
- 1. Position racks in the middle and lower third of the oven; preheat to 325°. Butter the bottom and side of a 9-inch springform pan; wrap the outside of the pan with foil to catch any drips.
- 2. Make the crust: Melt the butter and semisweet chocolate in a small saucepan over medium heat, stirring; let cool slightly. Stir in the sugar and eggs until combined. Stir in the flour, cocoa powder, baking powder and salt until smooth and shiny. Spread in the prepared pan and bake until the top is set and no longer shiny, 10 to 15 minutes. Transfer to a rack and let cool.
- 3. Fill a shallow baking dish halfway with water and set on the lower oven rack. Make the filling: Combine the milk chocolate and ½ cup heavy cream in a medium microwave-safe bowl. Microwave in 30-second intervals, stirring, until melted and smooth; set aside. Beat the cream cheese and sugar in a large bowl with a mixer on medium-high speed until smooth and fluffy, about 2 minutes. Reduce the mixer speed to low and beat in the eggs, one at a time, until just combined. Beat in the remaining ½ cup heavy cream and the vanilla. Add the melted chocolate mixture in two additions, beating until just combined. Stir a few times with a rubber spatula to make sure the chocolate is fully incorporated.
- 4. Pour the filling over the crust. Bake on the middle oven rack (directly over the baking dish of water) until the cheesecake is puffed and the edge is set, about 1 hour 15 minutes. (The center will still be very jiggly.) Transfer to a rack and let cool to room temperature, then cover with plastic wrap and refrigerate until cold and set, at least 6 hours or overnight.
- 5. Remove the cheesecake from the refrigerator about 1 hour before serving. Run a thin knife or offset spatula around the edge of the pan and remove the springform ring. Grate half the white chocolate over the cheesecake, then use a vegetable peeler to shave the rest on top. Run a knife under hot water and dry well before slicing.



Swapping out half the sugar in your recipes is a piece of cake!

STEVIA BLENDED WITH OTHER SWEETENERS

NO CONVERSION



1 Cup Sugar 1 Cup Stevia In The Raw[®] Reduce sugar, calories and confusion from your recipes by swapping out half the sugar for Stevia In The Raw. Why only half? Keeping half the sugar is important for moisture, browning and rising. One cup of Stevia In The Raw. has the same sweetness as one cup of sugar and pairs really well with bold flavors like chocolate, peanut butter and of course, gingerbread. Find sweet recipes and more at InTheRaw.com

WHITE CHOCOLATE RICE PUDDING WITH CHERRIES ACTIVE: 15 min | TOTAL: 20 min | SERVES: 4

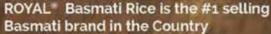
- cups cooked rice
- 1% cups whole milk
- teaspoon pure vanilla extract Pinch of salt
- 3/4 cup white chocolate chips
- cup frozen cherries, thawed
- 1. Bring the rice, milk, vanilla and salt to a simmer in a saucepan over medium heat. Cook, stirring occasionally, until creamy, 6 to 8 minutes. Remove from the heat, stir in the white chocolate chips and let sit a few minutes.
- 2. Divide the cherries among 4 bowls. Top with the rice pudding.











Why? It's harvested in the foothills of the Himalayas and carries the authentic flavor and aroma of the region that can't be replicated. It goes through a 12-month natural aging process that makes each grain longer and fluffier. But of all the reasons, it's because our Basmati is one of the most delicious and versatile ingredients on Earth

www.authenticroyal.com









ALMOND LAYER CAKE WITH WHITE CHOCOLATE FROSTING

ACTIVE: 45 min | TOTAL: 1½ hr (plus cooling) | SERVES: 8 to 10

FOR THE CAKE

- stick unsalted butter, at room temperature, plus more for the pans
- 2 cups cake flour, plus more for dusting
- tablespoon baking powder
- teaspoon salt 1/2
- cup blanched almonds 1/2
- 5 large egg whites
- 1 cup whole milk
- teaspoons pure vanilla extract 2
- 1½ teaspoons pure almond extract
- 1½ cups granulated sugar

FOR THE FROSTING

- ounces white chocolate, roughly chopped
- 2 8-ounce packages cream cheese, at room temperature
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- cup confectioners' sugar 1
- teaspoons pure vanilla extract

White sugar pearls or nonpareils, for decorating

- 1. Make the cake: Preheat the oven to 350°. Lightly butter two 9-inch round cake pans and line the bottoms with parchment paper; butter the parchment and dust with flour, tapping out the excess. Pulse the flour, baking powder, salt and almonds in a food processor until the nuts are finely ground into a powder, 2 to 3 minutes. Whisk the egg whites, milk, and vanilla and almond extracts in a medium bowl until combined.
- 2. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Reduce the mixer speed to low; beat in the flour mixture in three additions, alternating with the milk mixture, beginning and ending with the flour, until just combined.
- **3.** Divide the batter between the prepared pans and smooth the tops. Bake until a toothpick inserted into the centers comes out clean, 25 to 30 minutes. Transfer to racks and let cool in the pans. (The cakes can be frozen, wrapped in plastic wrap, for up to 2 weeks. Unwrap and thaw at room temperature.)
- 4. Make the frosting: Microwave the white chocolate in a microwave-safe bowl in 20-second intervals, stirring, until melted; set aside. Beat the cream cheese, butter, confectioners' sugar and vanilla in a large bowl with a mixer on medium speed until smooth and creamy, about 4 minutes. Gently fold in the melted white chocolate with a rubber spatula. (The frosting can be refrigerated, covered, for up to 2 days. Beat with a mixer to soften just before frosting
- 5. Assemble the cake: Loosen the edges of the cakes with a knife, then invert 1 layer onto a platter and remove the parchment. Spread 1 to 1½ cups frosting on top. Remove the other layer from the pan, remove the parchment and carefully place the second layer on top of the first. Cover the top and sides of the cake with a thin layer of frosting (this is the crumb coat; it doesn't have to be perfect). Refrigerate 15 minutes, then cover with the remaining frosting and top with sugar pearls or nonpareils.





MADE FOR THIS MOMENT

Made in Ireland with milk from grass-fed cows, it's a taste that says a thousand words.

LEMON-POPPY PINWHEELS ACTIVE: 20 min 1 TOTAL: 40 min 1 MAKES: about 8 dozen

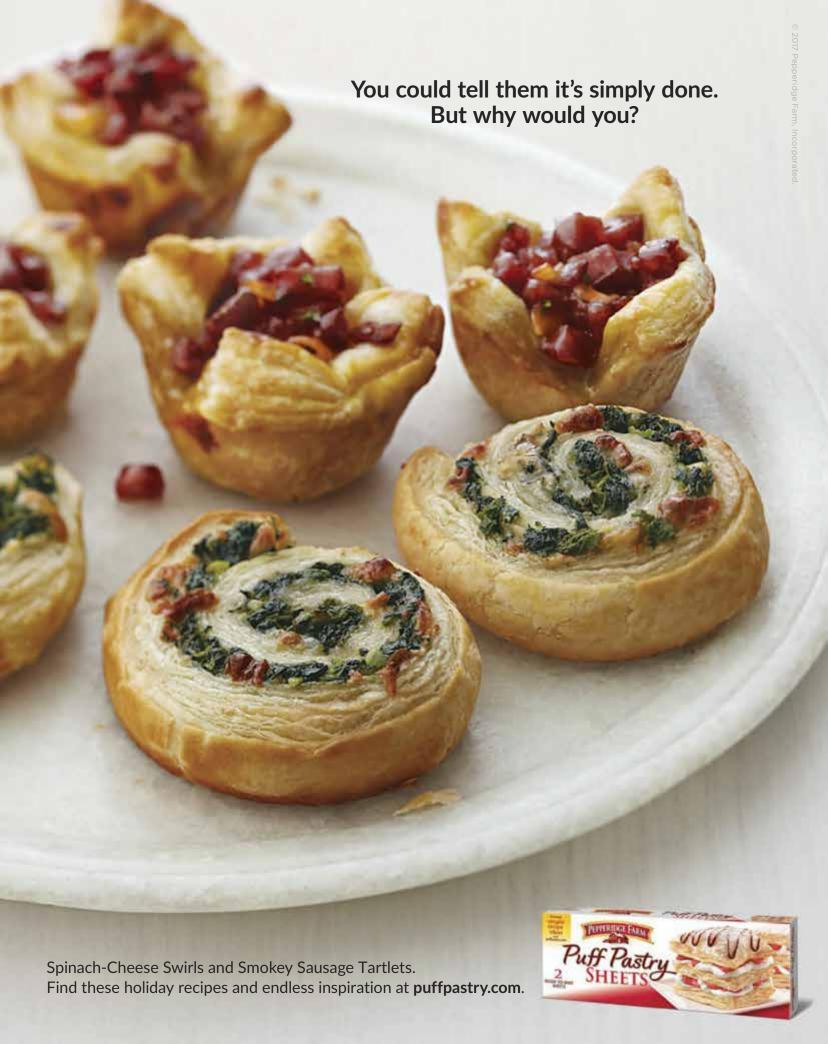
- sheet frozen puff pastry (half a 17.3-ounce package), thawed
- All-purpose flour, for dusting
- cup lemon curd
- tablespoon poppy seeds
- large egg

Confectioners' sugar, for dusting

- **1.** Preheat the oven to 350°. Line 2 baking sheets with parchment paper. Roll out the puff pastry into a 12-inch square on a lightly floured surface. Brush with the lemon curd and sprinkle with the poppy seeds. Cut the puff pastry in half, then cut each half crosswise into ½-inch-wide strips. Roll each strip into a coil and transfer to the prepared baking sheets. 2. Beat the egg with 2 teaspoons water; brush on the pinwheels. Bake until golden, about
- 20 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely. Dust with confectioners' sugar.







THE STATUS QUOIS STARTING TO SWEAT

Experience the Modernist Collection of next-generation creative tools at DACOR.COM.

